



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



la Parcelle 8

2020

VINTAGE: 2020

TYPE OF WINE: Red Varietal

D.O.: Apalta

VARIETIES: 100% Cabernet Sauvignon

HARVEST: March 18th

PRODUCTION: 504 cases of 9L equivalent

TASTING NOTES

COLOR: Intense red purple color with deep violet hues.

NOSE: The nose is complex & intense, with red and black berries, spicy overlapping and subtle notes from the oak.

PALATE: Broad palate with concentrated yet well balanced tannins, very long aftertaste with plenty of red fruit flavors and complexity.

TECHNICAL DATA

Alcohol Content: 15.0% vol.

pH: 3.73

Total Acidity: 3.92 gr/L (SO₄)

Residual Sugar: 2.30 gr/L

AVAILABLE FORMATS: 75cL.

WINEMAKING

Maceration Time: 5-6 weeks with manual punch down.

Fermentation Type: 100% in 75hL French oak vats. Malolactic in French oak barrels.

Fermentation Temperature: 28°C to 30°C.

Ageing: 26 months 100% in new French oak barrels.

Fining and Filtering: Not fined, cold stabilized or filtered.

Bottling Date: July 21th, 2022.



DOMAINES BOURNET-LAPOSTOLLE
Maison fondée en 1827

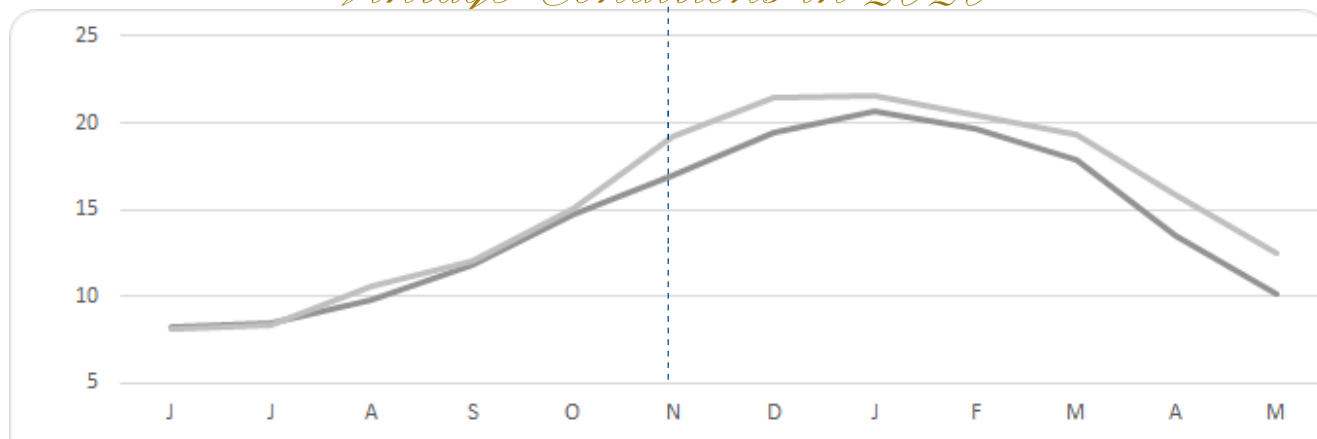
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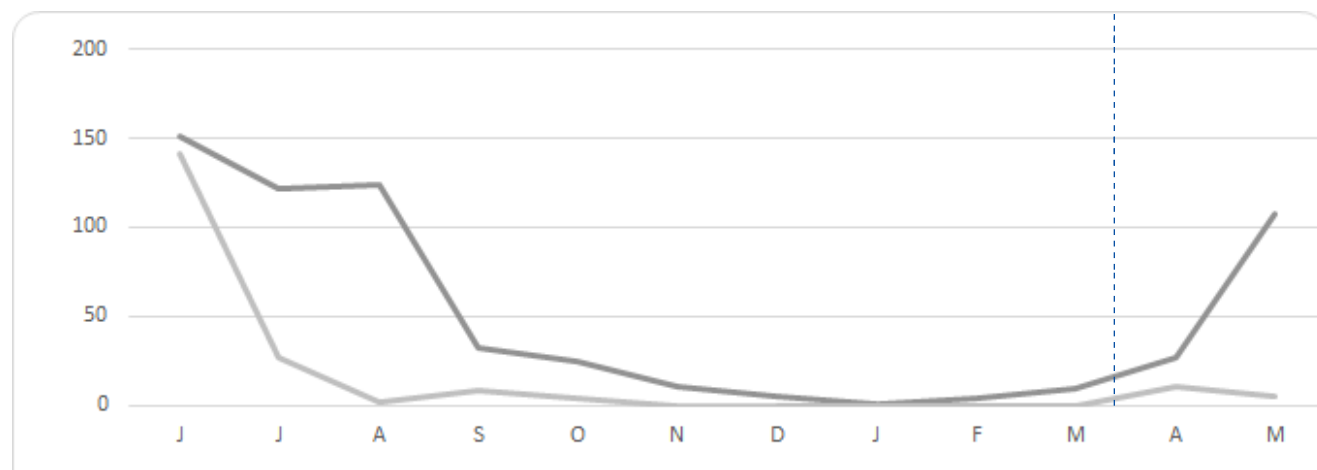
Vintage Conditions in 2020



● Historical average temperature: 14.5 °C

● Average temperature in 2020: 15.4 °C

|| Harvest 2020



● Historical average rainfall: 621.8 mm

● Rainfall in 2020: 198.8 mm

|| Harvest 2020

The 2020 vintage brought both a scenario of climatic disruptions and the arrival of COVID-19 to our region. The winter season was marked by a historic drought with a deficit of 72% rainfall and only 199 mm of rain. Temperatures were higher on both average and maxima, so shooting started about 10 days earlier. Springtime was marked by various climatic events. Starting with dry conditions and a steep rise in temperatures. Flowering also was around 10 days earlier than the average. The end of Spring and the beginning of Summer brought heat waves throughout the season. We had to plan and adjust our canopy management very carefully, and maintain irrigation throughout the season in order to avoid heat damage and keep the plants in good balance. The dry conditions meant that there was very little disease pressure and that the sanitary conditions of the fruit were excellent. Growth accelerated through to the end of the summer season. Veraison was almost two weeks early, even though February had less sunlight and was cooler compared to the preceding month. Harvest started 10 days earlier and began 19th of February and finished the 21st of April. This is our earliest harvest on record. As maturity arrived fast, it was also uneven. We had to harvest block by block. Quality control and a very strict selection at reception was key. The yields ended up being quite reasonable considering the challenges we faced, and most importantly with grapes of excellent quality. The wines show great depth with density and texture. A harvest on the concentrated side in Apalta, where we had to preserve the acidity very carefully throughout the winemaking process.



HISTORY

One of the oldest vineyards of Cabernet Sauvignon in Chile, if not in the world, is the origin of this story. Tucked away in the Colchagua Valley, near the town of Santa Cruz, the Apalta Valley was the place selected by a visionary in the 1910s who, using a unique French massal selection, planted this amazing vineyard. In 1994, Alexandra Marnier Lapostolle and her husband Cyril de Bournet discovered these hundred year-old ungrafted Cabernet Sauvignon vines whilst visiting Apalta. La Parcelle 8, the first plot the family saw upon arriving in the Valley, was this unique vineyard that would become the beginning of Lapostolle's Chilean chapter.

The aim of La Parcelle 8 is to bring the finest expression of a Cabernet Sauvignon from our own vineyards. La Parcelle 8 has its origins in our Clos Apalta estate in the Apalta Valley, known throughout Chile for the quality of its red wines. The region's particular soil and climate conditions make for very elegant, complex wines with great structure, depth, color and with an excellent ageing potential.

Lapostolle was born in 1994 from the idea to magnify the exceptional terroir of Apalta with French expertise. Shaping the vineyard vine by vine, the family succeeded in making Lapostolle one of the most premium wineries of Chile. This led to Lapostolle being recognized by Wine Enthusiast as the "New World Winery of the Year" in 2008.

Currently, the team behind the creation of Lapostolle is led by the son of the founders and Seventh Generation of the Bournet-Lapostolle family, Charles de Bournet.

ESTATE

La Parcelle 8 comes from a selected parcel of our Clos Apalta Estate, located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

CLOS APALTA VINEYARD: LA PARCELLE 8

Location:	El Condor, Apalta Valley, Colchagua Valley
Coordinates:	34°36'26.63"S 71°18'9.93"W
Elevation:	185 - 191 meters above sea level
Distance from the Sea:	70 Kilometres
Surface area:	16 ha selected of 160 ha total
Plantation:	16 ha 1915-1940, 5.681 plants/ha Vertical
Training System:	Trellis in a Double Guyot
Production Yields:	40 hL/ha
Certification:	Organic Management, HCCP, Sustainable Wine of Chile Certification by Ecocert

GEOGRAPHIC CONDITIONS

Apalta is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on the southern side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe. They are both integral in forming this unique terroir. This geography is responsible for the conditions that ensure balance for our vines and a slow ripening of the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine, whilst the river has a cooling influence on the climate.

CLIMATE CONDITIONS

Apalta has a special meso-climate that is different from the rest of the Colchagua Valley. Its climate could be described as semi-dry Mediterranean with a winter only rainy season and a long dry summer season. During the growing season, warm temperatures with no rain due to the height of the Coastal Mountains which partially block the cold influence of the Pacific Ocean. We benefit from a wide temperature fluctuation between day and night which is a key quality factor for color and tannins in reds. Slow maturation allows the grapes to reach their ideal maturity with high concentration and character, preserving the fruit and high levels of natural acidity, ensuring a long ageing potential.

SOIL

Apalta has very old soils originated mainly in the Cretaceous (145-66 MY) from granitic and granodioritic material. In the hillside, the soils present angular stones, well decomposed with moderate to fine texture and clay underlying subsoils. On the semi and flatter areas, colluvial and some old alluvial material, from receiving the material from the piedmont and the river. With a thicker texture (sandy to sandy loam) and quartz gravel in the whole profile. Good drainage and slopes of 2-15%.

