



# Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH

## Grand Selection

### Carmenère 2022



**VINTAGE:** 2022

**TYPE OF WINE:** Red Varietal

**D.O.:** Valle de Colchagua

**VARIETIES:** 85% Carmenère  
15% Syrah

**HARVEST:** April 25<sup>th</sup> to May 3<sup>th</sup>

**PRODUCTION:** 1.184 cases of 9L equivalent

#### TASTING NOTES

**COLOR:** Deep inky red.

**NOSE:** Fresh and spiced nose with red and black fruit notes.

**PALATE:** Round and velvety tannins with elegant structure over a spicy finish.

#### SERVICE AND FOOD PAIRING

Serve from 16°C (60°F) to 18°C (64°F). The ideal companion for pasta, red meat and spicy preparations.

#### TECHNICAL DATA

**Alcohol Content:** 14% vol.

**pH:** 3.66

**Total Acidity:** 3.38 gr/L (SO<sub>4</sub>)

**Residual Sugar:** 2,45 gr/L

#### WINEMAKING

**Maceration Time:** 25 days.

**Fermentation Type:** 100% in Stainless steel tanks.

**Fermentation Temperature:** 24°C- 28°C

**Ageing:** 55% of the blend was aged in second use French oak barrels for 8 months. 45% in stainless steel tanks.

**Bottling Date:** July, 2023.

**Ageing Potential:** 5 to 8 years.

#### VINTAGE CONDITIONS IN 2022

The vintage brought a second year of cooler conditions. The winter was mostly dry all through the season but we had some very welcomed rains concentrated in August. The winter had lower minima and also higher maxima in June. Springtime started slowly and with inconsistent conditions, with a cold September, a hot October and November ending with a cold December. These unstable conditions explain the delay in both shooting and flowering. The summer carried over the cooler temperatures. The condition of moderate temperatures during the ripening period of the fruit, paved the way for crafting wines that express very well the different microterroirs of Apalta. They have expressive fruit, good density and texture, with balance and very good ageing potential.