



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



Grand Selection Cabernet Sauvignon 2022

VINTAGE: 2022

TYPE OF WINE: Red Varietal

D.O.: Valle de Colchagua

VARIETIES: 86% Cabernet Sauvignon

11% Syrah

3% Petit Verdot

HARVEST: April 5th to April 22th

PRODUCTION: 7.700 cases of 9L equivalent

TASTING NOTES

COLOR: Purple red with dark red edges.

NOSE: Fresh red fruit aromas such as strawberry and plums juice, and a spicy expression of cardamom and red paprika.

PALATE: Round and well integrated tannins, with an elegant and pleasant structure.

SERVICE AND FOOD PAIRING

Open and serve between 16°C and 18°C (65°F). Ideal companion for stewed and grilled meat in a variety of preparations.

TECHNICAL DATA

Alcohol Content: 14% vol.

pH: 3.68

Total Acidity: 3.49 gr/L (SO₄)

Residual Sugar: 2.49 gr/L

WINEMAKING

Maceration Time: 25 days

Fermentation Type: 100% in Stainless steel tanks

Fermentation Temperature: 24°C- 28°C

Ageing: 49% of the blend for 12 months in used French oak barrels, 51% 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.