


Lapostolle
FRENCH IN ESSENCE, CHILEAN BY BIRTH



Apalta 2022

VINTAGE: 2022
TYPE OF WINE: Cabernet Blend
D.O.: Apalta
VARIETIES: 60% Cabernet Sauvignon
32% Carmenère
5% Syrah
3% Merlot

HARVEST: U 1th - 1st - 1st
PRODUCTION: cases of 9L equivalent.

TASTING NOTES

COLOR:)
NOSE: -

PALATE: k

SERVICE AND FOOD PAIRING

Decant for 30 minutes and serve between 16°C (65°F).
Ideal companion for stewed and grilled meat in a variety of preparations.

TECHNICAL DATA

Alcohol Content: 14.5% vol.
pH: 3.6
Total Acidity: 3. gr/L (SO₄)
Residual Sugar: 2.50 gr/L

AVAILABLE FORMATS: 75cL.

WINEMAKING

Maceration Time: 28 days.
Fermentation Type: 100% in Stainless Steel Tanks.
Fermentation Temperature: 24°C- 28°C.
Ageing: The blend was aged for 8 months in French oak barrels of second & third use.
Bottling Date: September 2023.
Ageing Potential: 8 years.

AWARDS AND ACCOLADES

92 pts.- James Suckling
91 pts.- Vinous

VINTAGE CONDITIONS IN 2022

The 2022 vintage brought for a second year in a row cooler conditions, but slightly smaller yields. The winter was mostly dry all through the season but we welcome rains at the end of the winter in August. Regarding temperatures, the winter had lower minima and also higher maxima, particularly in June. Springtime started slowly and with inconsistent conditions with a cold September, but a very hot October and November ending up in a cold December again. No frosts were recorded. These unstable conditions explain the 7 to 11 days of delay in both shooting and flowering in Apalta. The summer carried over the cooler temperatures in average, but also a rise in the sunlight in the vineyard, that is been consistently raising 2% to 3% the last 5 seasons. A careful irrigation program was key and keeping a good canopy to protect the grapes in the vineyard, as we had to patiently wait for the perfect maturity.

The 2022 season was undoubtedly a cooler season, but at the same time it had good conditions to wait for the maturity of the fruit in most of the varieties. In relation to the organoleptic characteristics of the wines, 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 and good density and texture on the palate, with balance and very good ageing potential.

Temperature: Historical Average 14.5oC / 2022 Average: 14.3oC

Rainfall: Historical Average: 607,3 mm / 2022: 317.1 mm

HISTORY

Lapostolle Apalta is focused on bringing the finest expression of a red blend from our own vineyards. This Apalta has its origins in our estates 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 an excellent ageing potential.

Lapostolle is born in 1994 under the idea to magnify the exceptional terroir of Apalta with French expertise. Shaping the vineyard foot by foot, the family succeeded in making Lapostolle one of the most premium winery of Chile.

Recognized as "New World Winery of the Year" by Wine Enthusiast in 2008, Lapostolle is considered as one of the most award-winning winery in Chile.

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

Lapostolle Apalta comes from selected parcels of our vineyards located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

ESTATES IN THE APALTA VALLEY

Location:	Apalta Valley, Colchagua Valley
Clos Apalta:	34°36'30.77"S 71°17'46.34"W
Clos du Lican:	34°36'39.36"S 71°15'1.33"W
Elevation:	185 - 430 meters above sea level
Distance from the Sea:	70-75 Kilometres
Surface area:	200 ha
Training System:	Vertical Trellis in a Double Guyot
Production Yields:	55 hL/ha
Certification:	ISO 14.001, HCCP, Carbon Neutral

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 for the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine. 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 night and day 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%.