



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



la Parcelle 8

2021

VINTAGE: 2021

TYPE OF WINE: Red Varietal

D.O.: Apalta

VARIETIES: 100% Cabernet Sauvignon

HARVEST: March 29th

PRODUCTION: 817 cases of 9L equivalent

TASTING NOTES

COLOR: Beautiful deep red deep ruby color.

NOSE: Intense nose, with purple fruit and spices. Complex and opening in layers.

PALATE: Elegant palate, with abundant tannins that open towards freshness and more fruit and spicy flavors that seems to never end.

TECHNICAL DATA

Alcohol Content: 14.5% vol.

pH: 3.66

Total Acidity: 3.97gr/L (SO₄)

Residual Sugar: 2.07 gr/L

AVAILABLE FORMATS: 75cL.

WINEMAKING

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

Fermentation Type: 60% in 75hL French oak vats, and 40% in French oak barrels.

Fermentation Temperature: 28°C to 30°C.

Ageing: 21 months 88% in new French oak barrels and 12% in second used french oak barrel.

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

Bottling Date: February 23rd, 2023

AWARDS

98 points - James Suckling



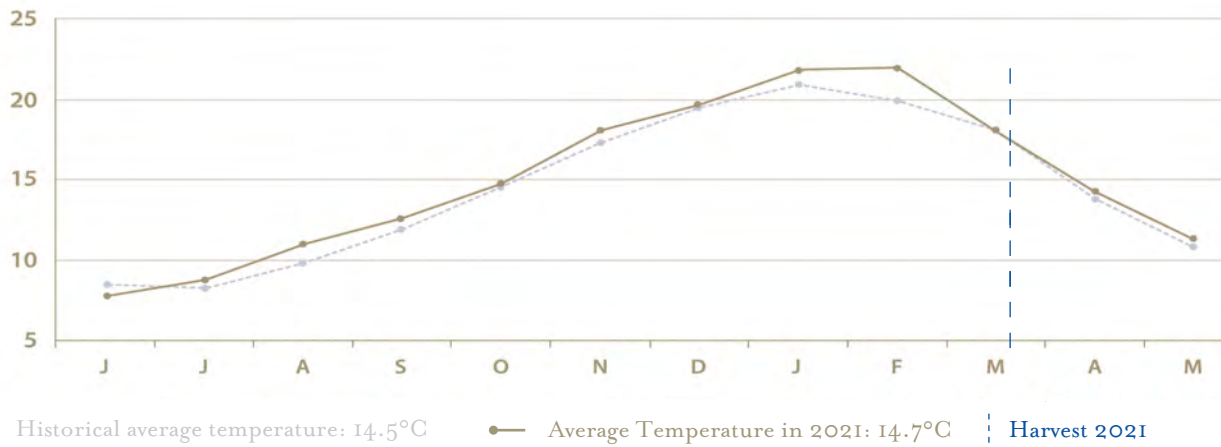
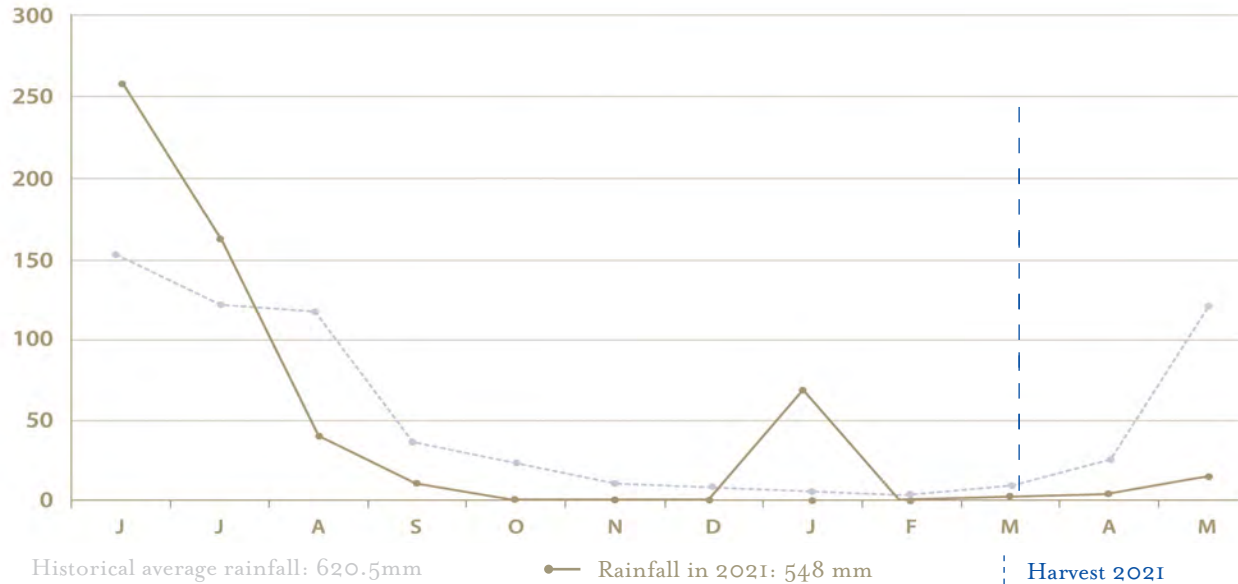
DOMAINES BOURNET-LAPOSTOLLE
Maison fondée en 1827

Domaines Bournet-Lapostolle



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Vintage Conditions in 2021



The 2021 vintage was challenging as it brought a scenario of climatic disruptions and the development of the COVID-19 pandemic. The winter was mild, with temperatures 2% higher on average. We had a good amount of rain, 63% more than the previous vintage. The spring changed the temperature pattern with a wider thermal amplitude and an increase in maximum temperature and lower minima. The flowering arrived about 10 days earlier than the average, from the 5th to the 23rd of November. No frost or heat waves were recorded. The summer brought a climatic phenomenon called an "atmospheric river" that resulted in a 68 mm rain from the 29th to the 31st of January. This event has never been recorded before and coincided with the veraison. From this event onwards, the weather switched to be consistently cooler with temperatures 12% lower than the historical average. During February we had particularly overcast conditions, solar radiation was 8% down compared to the average of the last 5 seasons. The fall was fortunately dry and cold, it helped with the health of the vines. Under these significant cold conditions, the maturity arrived slowly, the accumulated heat was lower than in the past four vintages which was a positive factor. The yields ended up being generous considering the challenges we faced, and most importantly with grapes that produced wines of excellent quality.

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%.

