



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



Le Rose 2024

VINTAGE: 2024

TYPE OF WINE: Rose Blend

D.O.: Apalta

VARIETIES: 46% Cinsault
37% Grenache
13% Syrah
4% Mourvedre

HARVEST: 12th to the 15th of March

PRODUCTION: 4.808 cases of 9L

TASTING NOTES

COLOR: Pale pink with subtle onion skin hues.

NOSE: Elegant and delicate nose of red fruit aromas such as nectarine and sweet cucumber along with subtle herbal notes.

PALATE: Refreshing mouthfeel with a long lasting finish.

SERVICE AND FOOD PAIRING

Enjoy well chilled with a variety of preparations. Ideal as an aperitif. Serve from 9°C to 11°C (49F and 52F).

TECHNICAL DATA

Alcohol Content: 12.5% vol.

pH: 3.19

Total Acidity: 3.61 gr/L (SO₄)

Residual Sugar: 1.10 gr/L

AVAILABLE FORMATS: 75cL.

WINEMAKING

Fermentation Type: 100% in Stainless Steel Tanks.

Fermentation Temperature: 14°C- 16°C

Ageing: 100% of the wine was aged in Stainless steel for 4 months.

Bottling Date: September 2024



DOMAINES BOURNET-LAPOSTOLLE
Maison fondée en 1827

Domaines Bournet-Lapostolle



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VINTAGE CONDITIONS IN 2024

The 2024 vintage was characterized by moderate temperatures, heavy rainfall, and a wet growing season. The rainfall was 70% higher than the previous year, with 1.008 mm of rain from June to August. The season saw higher lower temperatures, with early bud break and flowering. The spring was wet, with a wider thermal amplitude and moderate increase in maximum temperatures. The summer brought moderate maxima and higher minima with normal sunlight. Fruit set and veraison were uneven, with fungal disease pressure. The fall was dry until late April, with a 23% lower heat summation compared to previous vintages. The winery had to monitor different vineyard blocks carefully and wait patiently for maturity. The harvest was delayed for 10-20 days, with detailed selection and many passes. The wines showed outstanding deep color, elegant tannins, and a juicy texture. The wines had moderate alcohol levels, remarkable acidity, an expressive nose, and an elegant structure

Temperature: Historical Average 14.5°C / 2023 Average: 15.2°C

Rainfall: Historical Average: 615,3 mm / 2023: 1007.1 mm

HISTORY

Lapostolle Le Rosé is inspired on a provençal style, focused on bringing the most elegant & subtle expression of a rosé blend from our own vineyards. The origin of this wine is in our estate in the Apalta Valley, known throughout Chile for the quality of its wines. Lapostolle was 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 from 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 Le Rose comes from our San José Estate located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

ESTATES IN THE APALTA VALLEY

| | |
|------------------------|--|
| Location: | San José Apalta Valley, Colchagua Valley |
| Coordinates: | 34°37'15.55"S 71°17'12.341"W |
| Elevation: | 200 - 214 meters above sea level |
| Distance from the Sea: | 75 Kilometres |
| Surface area: | 5.8 ha selected of 22 ha |
| Plantation: | 4.0 ha in 2014, 6.666 plants/ha 1.7 ha in 2016, 6.666 plants/ha |
| Training System: | Vertical Trellis in a Double Guyot |
| Production Yields: | 75 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%.