



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



la Parcelle 8
2022

VINTAGE: 2022

TYPE OF WINE: Red Varietal

D.O.: Apalta

VARIETIES: 100% Cabernet Sauvignon

HARVEST: March 18th

PRODUCTION: 1.124 cases of 9L equivalent

TASTING NOTES

COLOR: Dark deep red with purple edges.

NOSE: Expressive dark red fruit opens towards layers of cedar, olives and spices, classic and complex cabernet.

PALATE: Bright and broad structure open up the palate, with intense flavors that bring more fruit and spices. The finish is very long and complex.

TECHNICAL DATA

Alcohol Content: 14.5% vol.

pH: 3.91

Total Acidity: 3.7gr/L (SO₄)

Residual Sugar: 2.5 gr/L

AVAILABLE FORMATS: 75cL.

WINEMAKING

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

Fermentation Type: 100% in 75hL French oak vats. Malolactic in French oak barrels.

Fermentation Temperature: 28°C to 30°C.

Ageing: All the wine was aged for 20 months in 75% new and 25% two years old used french oak barrels. Not fined, cold stabilized or filtered.

Bottling Date: February 7th, 2024

POINTS AND AWARDS

98 points - James Suckling

92 points - Vinous



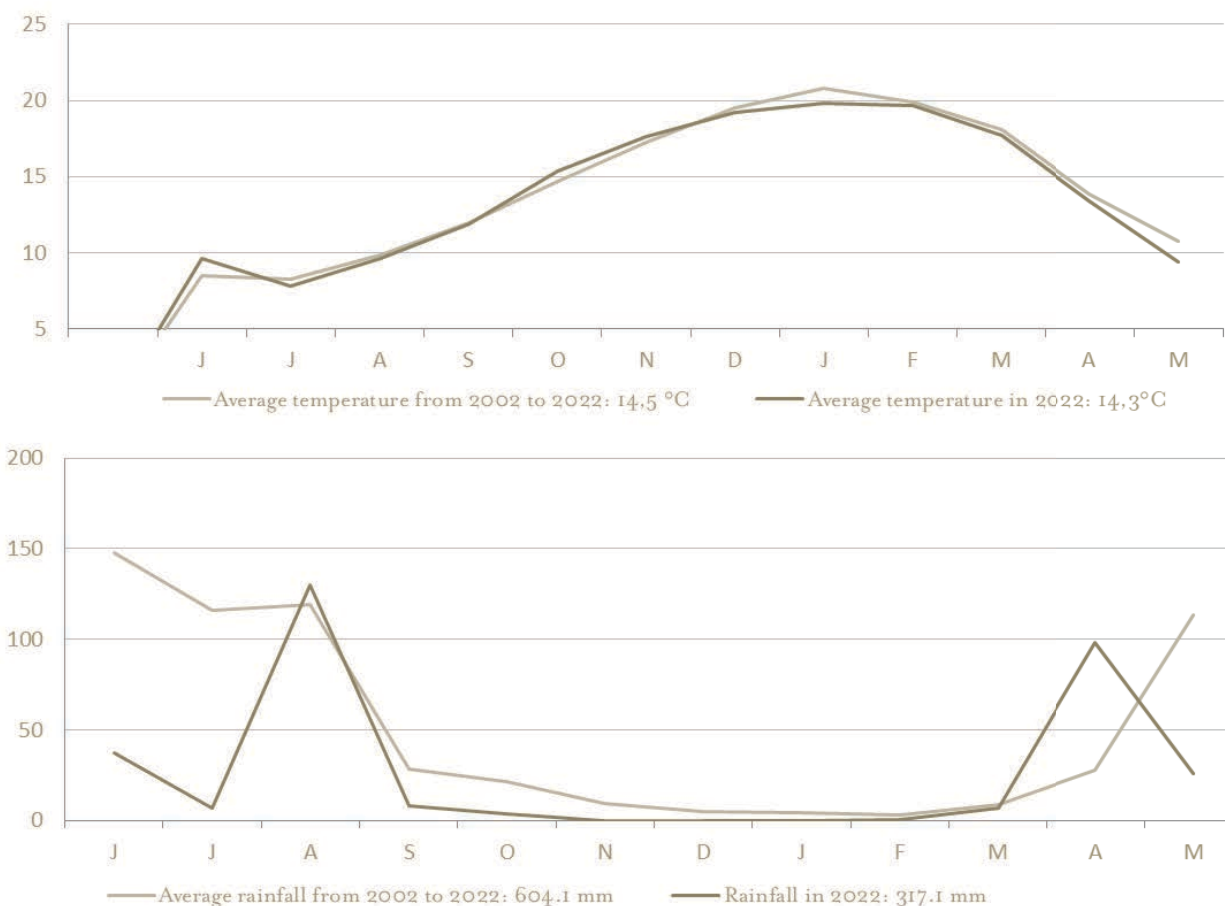
DOMAINES BOURNET-LAPOSTOLLE
Maison fondée en 1827

Domaines Bournet-Lapostolle



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The 2022 vintage in Apalta experienced cooler conditions, slightly smaller yields, and a slightly longer growing season. The winter was mostly dry, but the season saw 317 mm of rain, almost 50% of normal. The spring was marked by inconsistent weather, with cold September, hot October, November, and another cold December. Despite these unstable conditions, there were no recorded frosts, causing a 7 to 11-day delay in shooting and flowering. The summer saw cooler temperatures and increased sunlight in the vineyard, affecting the grapes' growth. A careful irrigation program was crucial to protect the grapes and ensure perfect maturity. Harvesting began seven days later than last year's, depending on the specific block. Despite the Covid-19 sanitary restrictions, the experience from previous seasons and the absence of mobility limitations made the conditions more bearable. The 2022 season was cooler but also had good conditions for fruit maturation in most varieties. The moderate temperatures during the ripening period allowed for crafting wines that expressed the different microterroirs of Apalta, with expressive fruit, good palate density and texture, balance, and excellent aging potential.

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%.

