



Maison fondée en 1827

Lapostolle

Curée Alexandre

CABERNET FRANC

VINTAGE: 2023

HARVEST DATE: 22nd of March to 4th of April

D.O.: Apalta Valley

COMPOSITION: 95% Cabernet Franc, 5% Cabernet Sauvignon

PRODUCTION: 981 cases of 9L.

TASTING NOTES

COLOR: Purple red with violet shades.

NOSE: Intense and expressive notes of fresh fruit and herbs, with hints of well interated oak.

PALATE: Juicy and granny tanins, with mediumm body and a long finish.

PAIRING AND SERVICE

Decant and serve at 16°C (60°F). All kind of meat and pultry dishes, with herbs and rich sauces.

TECHNICAL DATA

Alcohol: 14.5%

pH: 3.42

Acidity: 3.92 g/L

Residual Sugar: 2.20 g/L

WINEMAKING

Fermentation Type: 100% in Stainless Steel Tanks.

Maceration Time: 28 days.

Fermentation Temperature: 24°C - 28°C.

Aging: 100% of the wine was aged for 13 months in 8% new and 92% second and third filled french oak used barrels, 225 liters.

Ageing Potential: 8 years.

Bottling Date: August, 2024.



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HARVEST CONDITIONS

The 2023 vintage is considered an early and warm season in Apalta. Winter continued the historic drought, with a 23% rainfall deficit versus historical averages; however, the 464 mm received represented 46% more rain than the very dry 2022 season, with most rainfall concentrated in June and July, allowing for good soil water reserves. Winter and early spring were cooler due to the last phase of the “La Niña” climatic phenomenon, but from mid-October onwards, warm and sunny conditions prevailed, with consistent heat waves from November through early April, and minimum temperatures consistently higher than historical averages throughout the growing season. Careful irrigation and precise canopy management were essential to avoid heat damage and maintain vine balance, while the hot and dry conditions resulted in very low disease pressure and excellent fruit health. Growth accelerated toward the end of summer, leading to an earlier harvest by 6 to 13 days depending on the variety; harvest took place between February 22nd and April 25th and was carried out entirely by hand. Due to rapid and uneven ripening, vineyard blocks were closely monitored to harvest at optimal maturity, preserving acidity and fruit character. Strict quality control at reception and gentle extraction with carefully controlled macerations were key, as compounds were easily extractable this vintage. Yields were 4% lower than the average of the past five vintages, with grapes of outstanding quality, resulting in wines that show great depth, elegance, and dense fruit expression, with freshness and vibrant fruit in the whites and rosé and very promising results in the reds.

Temperatura: Promedio Histórico 14.5°C / Promedio 2023: 14.3°C

Lluvia: Promedio Histórico: 621.8 mm / Promedio 2023: 1007 mm

HISTORY

The Cuvée Alexandre line is dedicated to showcasing the finest expression of each variety from our own vineyards. This Cuvée Alexandre Cabernet Franc originates from our Clos Apalta vineyards in the Apalta Valley, a region renowned throughout Chile for the quality of its red wines. The area’s unique geographic and climatic conditions allow us to craft wines of elegance and complexity, with great structure, depth, vibrant color, and excellent aging potential. Founded in 1994 with the vision of enhancing Apalta’s exceptional terroir through French expertise, Lapostolle has grown to become one of Chile’s most premium wineries. Recognized as “New World Winery of the Year” by Wine Enthusiast in 2008, Lapostolle is now led by Charles de Bournet, son of the founders and seventh generation of the Bournet-Lapostolle family.

ESTATE

This Cuvée Alexandre Cabernet Franc comes from selected parcels 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

Location:	El Condor, Apalta Valley, Colchagua Valley
Coordinates:	34°36'30.77"S 71°17'46.34"W
Elevation:	185 - 385 meters above sea level
Distance from the Sea:	70 Kilometres
Surface area:	23.6 ha selected of 160 ha total
Plantation:	11.8 ha in 1940, 5.000 plants/ha 10.4 ha in 2006, 6.666 plants/ha 1.4 ha in 2014, 6.666 plants/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%.



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