



Maison fondée en 1827

Lapostolle

Curée Alexandre

CARMENÈRE

VINTAGE: 2023

HARVEST DATE: April 8st to May 8th.

D.O.: Apalta Valley

COMPOSITION: 89% Carmenere, 6% Syrah, 5% Cabernet Sauvignon

PRODUCTION: 4.447 cases of 9L.

TASTING NOTES

COLOR: Deep and inky black purple color.

NOSE: Open and complex nose, with black fruit, spice and plums. Herbs and peppery notes.

PALATE: Round and juicy palate with long finish and full of flavors of spices and toasty notes.

PAIRING AND SERVICE

Decant and serve at 16°C (60°F). Ideal for elaborate dishes, well-seasoned red meats and pastas.

TECHNICAL DATA

Alcohol: 14.5%

pH: 3.70

Acidity: 3.65 g/L

Residual Sugar: 2.50 g/L

WINEMAKING

Fermentation Type: 100% in Stainless Steel Tanks.

Maceration Time: 25 days.

Fermentation Temperature: 24°C - 28°C.

Aging: 100% of the wine was aged for 13 months in second and third used french oak barrels.

Ageing Potential: 8 years.

Bottling Date: August, 2024.



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VINTAGE CONDITIONS

The 2023 vintage is considered an early and warm season in Colchagua. The winter maintained the historic drought with a deficit of 23% rain versus the historical data, but with 464 mm of rain during the season, it still gave us 46% more than the very little rains from 2022 vintage. The temperatures over the winter were cooler as we were experiencing the last leg of "la niña" climatic phenomenon (drought and low temperatures). These conditions carried over to the beginning of the spring, with mostly cold and overcast days, but soon higher temperatures and sunny days became regular, with consistent heat waves and peak temperatures until the beginning of April 2023. These hot & dry conditions meant very little pressure of diseases, so the sanitary conditions of the fruit were excellent. The growth accelerated through the end of the summer, and the season was finally earlier between 6 to 13 days depending on the variety. As the maturity arrived so fast it was also uneven, so we had to follow a very close selection of all our vineyard blocks and go in very fast when the maturity was there. Quality control was very strict at the reception of the grapes, and also a gentle extraction followed but closely followed macerations as the compounds were easy to extract. The yields ended up being 4% lower than the last 5 vintages and most importantly with grapes of excellent quality. The wines show great depth, with elegance and great fruit expression.

Temperature: Historical Average 14.5C / 2023 Average: 14.3C

Rainfall: Historical Average: 621.8 mm / 2023: 1.007 mm

HISTORY

The Cuvée Alexandre line is focused on bringing the finest expression of a variety from our own vineyards. This Cuvée Alexandre Cabernet Sauvignon 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 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 wineries of Chile.

Recognized as "New World Winery of the Year" by Wine Enthusiast in 2008, Lapostolle is considered as one of the most premium wineries 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

This Cuvée Alexandre Carmenere 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 Cóndor, Valle de Apalta, Valle de Colchagua

Coordinates: 34°36'30.77"S

71°17'46.34"W

Elevation: 185 - 385 metros sobre el nivel del mar

Distance: 70 Kilómetros

Surface area: 23.6 ha seleccionadas de 160 ha total.

Plantation: 11.8 ha en 1940, 5.000 plantas/ha 10.4 ha en 2006, 6.666 plantas/ha 1.4 ha en 2014, 6.666 plantas/ha.

Training System: Espaldera vertical en doble 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 blocks 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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