

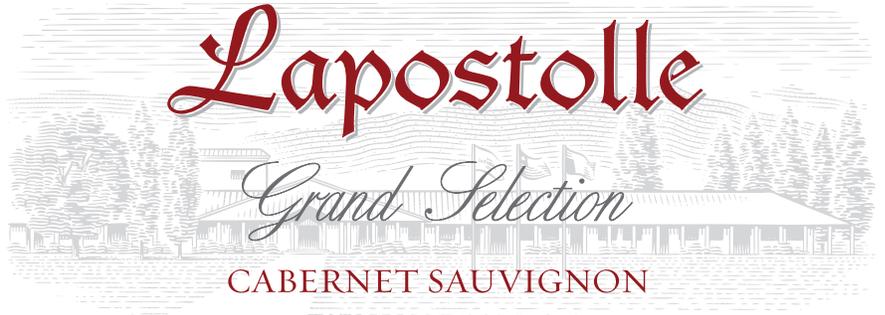


Maison fondée en 1827

# Lapostolle

*Grand Selection*

CABERNET SAUVIGNON



VINTAGE: 2023  
DATE OF HARVEST: April 18th to 28th  
D.O.: Colchagua Valley  
COMPOSITION: 100% Cabernet Sauvignon  
PRODUCTION: 1.330 cases of 9L.

#### TASTING NOTES

COLOR: Purple red with dark red edges.  
NARIZ: Ripe red fruit aromas such as berries and plums, and a spicy expression of herbs and oak notes.  
PALADAR: Medium acidity and juicy tannins with a plum aftertaste.

#### PAIRING AND SERVICE

Open and serve from 16°C to 18°C. Great with red meats in a variety of preparations.

#### TECHNICAL DATA

Alcohol: 14%  
pH: 3.66  
Total Acidity: 3.89 gr/L  
Residual Sugar: 2.35 gr/L

#### WINEMAKING

Maceration: 25 days.  
Fermentation Type: 100% in Stainless Steel Tanks.  
Fermentation Temperature: 24°C - 28°C.  
Aging: 65% of the blend for 12 months in French oak barrels, 100% second use. 35% in Stainless Steel tanks.  
Bottling Date: December, 2024.  
Aging Potential: 5 to 8 years.

#### HARVEST CONDITIONS

The season was marked by an early onset of heat, accompanied by historic drought. Cooler winter temperatures persisted into spring, giving way to higher temperatures from mid-October. Careful irrigation and proper canopy management were essential to maintain fruit quality amid the warm and dry conditions. Detailed vineyard and winery management, along with a swift harvest, preserved freshness. The early, albeit uneven, ripening of the season prompted careful selection to protect acidity and fruit quality. The 2023 harvest shows remarkable quality, with wines expressing dense fruit character and elegance, reflecting the meticulous care applied throughout the entire production process.



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