

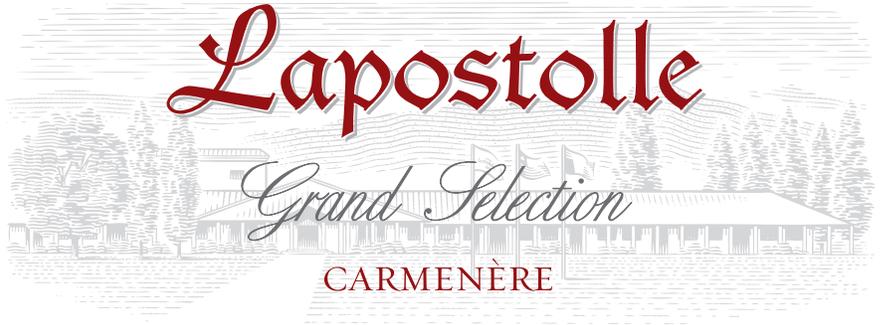


Maison fondée en 1827

# Lapostolle

Grand Selection

CARMENÈRE



VINTAGE: 2024

DATE OF HARVEST: Mayo 2nd to 8th

D.O.: Colchagua Valley

COMPOSITION: 87% Carmenere, 10% Merlot, 3% Petit Verdot

PRODUCTION: 8.070 cases of 9L.

#### TASTING NOTES

COLOR: Deep inky red.

NOSE: Fresh and spiced nose with red and black fruit notes.

PALATE: Round and velvety tanins with elegant structure over a spicy finish.

#### PAIRING AND SERVICE

Serve from 16°C (60°F) to 18°C (64°F). The ideal companion for pasta, red meat and spicy preparations.

#### TECHNICAL DATA

Alcohol: 14%

pH: 3.51

Total Acidity: 3.37 g/L

Residual Sugar: 2.0 g/L

#### WINEMAKING

Maceration: 25 days.

Fermentation Type: 100% in Stainless Steel Tanks.

Fermentation Temperature: 24°C - 28°C.

Aging: 45% of the blend was aged in 225L French oak for 11 months Barrel use: all second use barrels. 55% in stainless steel tanks.

Bottling Date: July, 2025.

Aging Potential: 5 to 8 years.

#### HARVEST CONDITIONS

It is considered a cool and late season in Colchagua. The winter was mild and very humid, with much more rainfall than the historical average, reaching 1,008 mm during the season. Temperatures throughout the winter were gentle, particularly with higher-than-usual minimums. No heat waves or frosts were recorded.

Growth was slow until late summer, and the season ended up being late by 10 to 15 days, depending on the variety. Since ripening occurred gradually, it was also uneven. We had to carry out very rigorous selection in all our vineyards and exercise a lot of patience to wait for the moment when the grapes reached optimal ripeness.

Yields ended up being lower than we had initially forecasted, but most importantly, we obtained grapes of excellent quality. The wines show great depth, elegance, and outstanding fruit expression, along with remarkable acidity and excellent aging potential.



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