



Maison fondée en 1827

Lapostolle



VINTAGE: 2024

HARVEST DATE: March 12th to 15th.

D.O.: Apalta

COMPOSITION: 46% Cinsault, 37% Grenache, 13% Syrah, 4% Mourvedre

PRODUCTION: 4.808 cases of 9L.

TASTING NOTES

COLOR: Pale pink with subtle onion skin hues

NOSE: Elegant and delicate nose of red fruit aromas such as nectarine and sweet cucumber along with subtle herbal notes.

PALATE: Refreshing mouthfeel with a long lasting finish.

PAIRING AND SERVICE

Enjoy well chilled with a variety of preparation. Ideal as an aperitif. Serve from 9 to 11°C (48 and 52°F).

TECHNICAL DATA

Alcohol: 12.5%

pH: 3.19

Total Acidity: 3.61 g/L

Residual Sugar: 1.1 g/L

WINEMAKING

Fermentation Type: 100% in Stainless Steel Tanks.

Fermentation Temperature: 14°C - 16°C.

Aging: 100% of the wine was aged in stainless steel tanks for 4 months.

Bottling Date: September, 2024.

AWARDS

James Suckling - 92 Points / Vinous Media - 91 Points.





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VINTAGE CONDITIONS

The 2023-2024 vintage is considered a fresh and wet season, for its moderate temperatures all over the growing period and a very important amount of rain concentrated mainly during the winter (June to August). We had an historical amount of rain, with 1.008 mm from June to August, that is 70% more than the historical. All over the season, we had higher lower temperatures (+54%), with a winter with higher minima and maxima, so the bud break was early and so the flowering, for about 10 days. The springtime was also wet, with a wider thermal amplitude and a moderate raise in maximum temperatures and many overcast days (-5% average sunlight). No frost or heat waves were recorded. The summer brought moderate maxima and higher minima with normal sunlight. The fruit set and veraison were quite uneven and delayed between 5 to 12 days. These conditions brought some fungi disease pressure, so canopy management and controlling the growth was key to keep balance in the vineyard. The fall was fortunately dry until late April and cold. Under these significant cooler conditions, the heat summation was 23 % lower than the past nine vintages which was at the end a positive factor. We had a slow pace of evolution in general, so we had to monitor very carefully the different blocks of our vineyards and wait patiently for the maturity. It was a slow vintage with a very wide window for picking. The harvest was finally delayed for about 10 to 20 days depending on the variety. We did a very detailed selection and many passes, harvesting almost row by row. The yields ended being on the lower side, not surprisingly after the uneven conditions (about 10% lower yields). Considering the challenges we faced, the wines show great deep color, with elegant tannins and juicy texture. Relatively moderate alcohol levels, remarkable acidity, expressive nose and an elegant structure reflect the conditions of the vintage.

Temperature: Historical Average 14.5°C / 2024 Average: 15.2°C

Rain: Historical Average: 615.4 mm / 2024 Average: 1007.5 mm

HISTORY

Lapostolle Le Rosé is inspired on a provençal style, focused on bringing the most elegant & subtle expression of a rosé blend from our own vineyards. The origin of this wine is in our estate in the Apalta Valley, known throughout Chile for the quality of its wines. Lapostolle was 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 winery of Chile.

Recognized as "New World Winery of the Year" by Wine Enthusiast in 2008, Lapostolle is considered as one of the most award-winning winery from Chile.

ESTATE

Lapostolle Le Rose comes from our San José Estate located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

ESTATES IN THE APALTA VALLEY

Ubicación: El Cóndor, Valle de Apalta, Valle de Colchagua

Coordenadas: 34°36'30.77"S

71°17'46.34"W

Elevación: 185 - 385 metros sobre el nivel del mar

Distancia: 70 Kilómetros

Superficie: 23.6 ha seleccionadas de 160 ha total.

Plantación: 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.

Sistema de Conducción: Espaldera vertical en doble Guyot.

Producción: 55 hL/ha.

Certificados: ISO 14.001, HCCP, Carbon Neutral.

CONDICIONES GEOGRÁFICAS

Apalta está situado en una exposición de norte a sur, lo cual es bastante raro en Chile. El río Tinguiririca descansa en el lado sur y los cerros de la Cordillera de la Costa rodean el viñedo como una herradura. Ambos son parte integral de la formación de este terruño único. Esta geografía es responsable de las condiciones que garantizan el equilibrio de nuestras cepas y de una lenta maduración de la uva. Al amanecer y al atardecer, la Cordillera bloquea los rayos del sol, limitando la exposición de las vides a un sol intenso. El río tiene una influencia refrescante sobre el clima.

CONDICIONES CLIMÁTICAS

Apalta tiene un mesoclima especial que es diferente al resto del Valle de Colchagua. Su clima podría describirse como mediterráneo semiseco con una temporada de lluvias solo en invierno y una larga temporada de verano seco. Durante la temporada de crecimiento, de dan temperaturas cálidas sin lluvias debido a la altura de las Montañas Costeras que bloquean parcialmente la influencia fría del Océano Pacífico. Nos beneficiamos de una amplia fluctuación de temperatura entre la noche y el día, que es un factor clave para la calidad de color y los taninos de los tintos. Maduración lenta permite que la uva alcance su madurez ideal con alta concentración y carácter, conservando la fruta y altos niveles de acidez natural, asegurando un largo potencial de envejecimiento.

SUELO

Apalta tiene suelos muy antiguos originados principalmente en el Cretacio (145-66 MAAA) a partir de material granítico y granodiorítico. En la ladera, los suelos presentan piedras angulares, bien descompuestas con textura moderada a fina y subsuelos arcillosos subyacentes. En las zonas semi y más planas, coluviales y algún material aluvial antiguo, al recibir el material del piedemonte y del río. Textura más espesa (arenosa a franco arenosa) y grava de cuarzo en todo el perfil. Buen drenaje y pendientes de 2-15%.