



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



Apalta

VINTAGE: 2023

TYPE OF WINE: Red Blend

D.O.: Apalta Valley

VARIETIES: 74% Cabernet Sauvignon

9% Carmenôre

9% Merlot

8% Petit Verdot

HARVEST: April 17th to May 5th

PRODUCTION: 3.520 cases of 9L equivalent.

TASTING NOTES

COLOR: Intense and deep red with violet edges.

NOSE: Expressive red fruit aromas, fine and well balanced with herbs and black spice.

PALATE: Round and pleasant structure, juicy tanins and lively finish.

SERVICE AND FOOD PAIRING

Open and serve between 16°C - 18°C (65°F). Ideal companion for stewed and grilled meat in a variety of preparations.

TECHNICAL DATA

Alcohol Content: 14.5% vol.

pH: 3.49

Total Acidity: 3.86 gr/L (SO₄)

Residual Sugar: 2.43 gr/L

AVAILABLE FORMATS: 75cL.

WINEMAKING

Maceration Time: 28 days.

Fermentation Type: 100% in Stainless Steel Tanks.

Fermentation Temperature: 24°C- 28°C.

Ageing: The blend was aged for 12 months in French oak barrels of second & third use.

Bottling Date: December 2024.

Ageing Potential: 5 years.

AWARDS AND ACCOLADES

92 pts.- James Suckling

91 pts.- Vinous

VINTAGE CONDITIONS IN 2023

The 2023 Apalta vintage had an early warm season with a historic drought and 23% lower rain deficit than historical data. Despite 464 mm rainfall, 46% more than 2022, concentrated in June and July, ensured good hydric levels. Winter temperatures were cooler due to "La Niña," persisting into spring. From mid-October, higher temperatures and sunny days prevailed, with heat waves and peaks in average temperatures until April 2023. Minimum temperatures were consistently higher than historic data throughout the growing season. Careful irrigation, meticulous canopy management, and swift hand-harvesting maintained excellent fruit quality. Hot, dry conditions meant minimal disease pressure, resulting in excellent fruit sanitary conditions. Growth accelerated, leading to a harvest 6 to 13 days earlier. Harvesting, from February 22 to April 25, was done by hand. Due to rapid maturation, close selection of vineyard blocks was necessary. Quick action protected acidity and fruit. Yields were 4% lower than the last 5 vintages, but grapes were of excellent quality. Wines exhibit depth, elegance, and dense fruit expression. Detailed work in the vineyard and cellar, along with a swift harvest, preserved freshness and juicy fruit in whites and rosé, with promising results in reds.

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

Rainfall: Historical Average: 607,3 mm / 2023: 317.1 mm

HISTORY

Lapostolle Apalta is focused on bringing the finest expression of a red blend from our own vineyards. This Apalta has its origins in our estates 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 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 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

Lapostolle Apalta comes from selected parcels of our vineyards located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

ESTATES IN THE APALTA VALLEY

Location:	Apalta Valley, Colchagua Valley
Clos Apalta:	34°36'30.77"S 71°17'46.34"W
Clos du Lican:	34°36'39.36"S 71°15'1.33"W
Elevation:	185 - 430 meters above sea level
Distance from the Sea:	70-75 Kilometres
Surface area:	200 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%.