



Maison fondée en 1827

# Lapostolle

*Cuvée Alexandre*

## CABERNET SAUVIGNON

VINTAGE: 2024

HARVEST DATE: April 1st to 23rd.

D.O.: Apalta

COMPOSITION: 85% Cabernet Sauvignon, 14% Syrah, 1% Cabernet Franc

PRODUCTION: 5.991 cases of 9L.

### TASTING NOTES

COLOR: Inky dark purple red color, dark and intense.

NOSE: Red fruit with dark spicy notes, currants and berries.

PALATE: Elegant with round and persistent tannins, with fresh cherry along with a light toast flavour.

### PAIRING AND SERVICE

Decant before serving and enjoy at 16–18°C (60–64°F). Pairs beautifully with intense meat dishes as lamb shank with herbs or pork fillet with mustard and honey.

### TECHNICAL DATA

Alcohol: 14.5%

pH: 3.41

Total Acidity: 3.4 g/L

Residual Sugar: 2.40 g/L

### WINEMAKING

Fermentation Type: 100% in Stainless Steel Tanks.

Maceration: 28 days.

Fermentation Temperature: 75°F to 82°F.

Aging: 100% of the wine was aged for 12 months in 10% new french oak, 90% used french oak.

Aging Potential: 8 years.

Bottling Date: July, 2024.



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## HARVEST 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 alcohols levels, remarkable acidity, expressive nose and an elegant structure reflect the conditions of the vintage.

## HISTORY

The Cuvée Alexandre line is dedicated to showcasing the finest expression of each variety from our own vineyards. This Cuvée Alexandre Cabernet Sauvignon originates from our Clos Apalta vineyards in the Apalta Valley, a region renowned throughout Chile for the quality of its red wines. The area's unique geographic and climatic conditions allow us to craft wines of elegance and complexity, with great structure, depth, vibrant color, and excellent aging potential. Founded in 1994 with the vision of enhancing Apalta's exceptional terroir through French expertise, Lapostolle has grown to become one of Chile's most premium wineries. Recognized as "New World Winery of the Year" by Wine Enthusiast in 2008, Lapostolle is now led by Charles de Bournet, son of the founders and seventh generation of the Bournet-Lapostolle family.

## ESTATE

This Cuvée Alexandre Cabernet Sauvignon 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 Condor, Apalta Valley, Colchagua Valley                                                              |
| Coordinates:           | 34°36'30.77"S<br>71°17'46.34"W                                                                          |
| Elevation:             | 185 - 385 meters above sea level                                                                        |
| Distance from the Sea: | 70 Kilometres                                                                                           |
| Surface area:          | 23.6 ha selected of 160 ha total                                                                        |
| Plantation:            | 11.8 ha in 1940, 5.000 plants/ha<br>10.4 ha in 2006, 6.666 plants/ha<br>1.4 ha in 2014, 6.666 plants/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%.



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