



Maison fondée en 1827

Lapostolle

la Parcelle 8

VINTAGE: 2023

HARVEST DATE: March 27th to 29th.

D.O.: Apalta

COMPOSITION: 100% Cabernet Sauvignon

PRODUCTION: 981 cases of 9L.

TASTING NOTES

COLOR: Dark deep red with purple edges.

NOSE: Classic expression of Apalta's old cabernet sauvignon with bright red fruit, spices and cedar. Some licorice and graphite notes at the finish.

PALATE: Elegant palate, with abundant tanins that open towards freshness and more fruit and spicy flavors with a very long finish.

TECHNICAL DATA

Alcohol: 15%

pH: 3.75

Total Acidity: 3.54 gr/L (SO4)

Residual Sugar: 2.90 g/L

WINEMAKING

Fermentation Type: 100% in 75hL French oak vats. Malolactic in French oak barrels.

Maceration: 5-6 semanas.

Fermentation Temperature: 28°C - 30°C.

Aging: All the wine was aged for 20 months in 70% new and 30% two years old used french oak barrels

Bottling Date: February, 2025.



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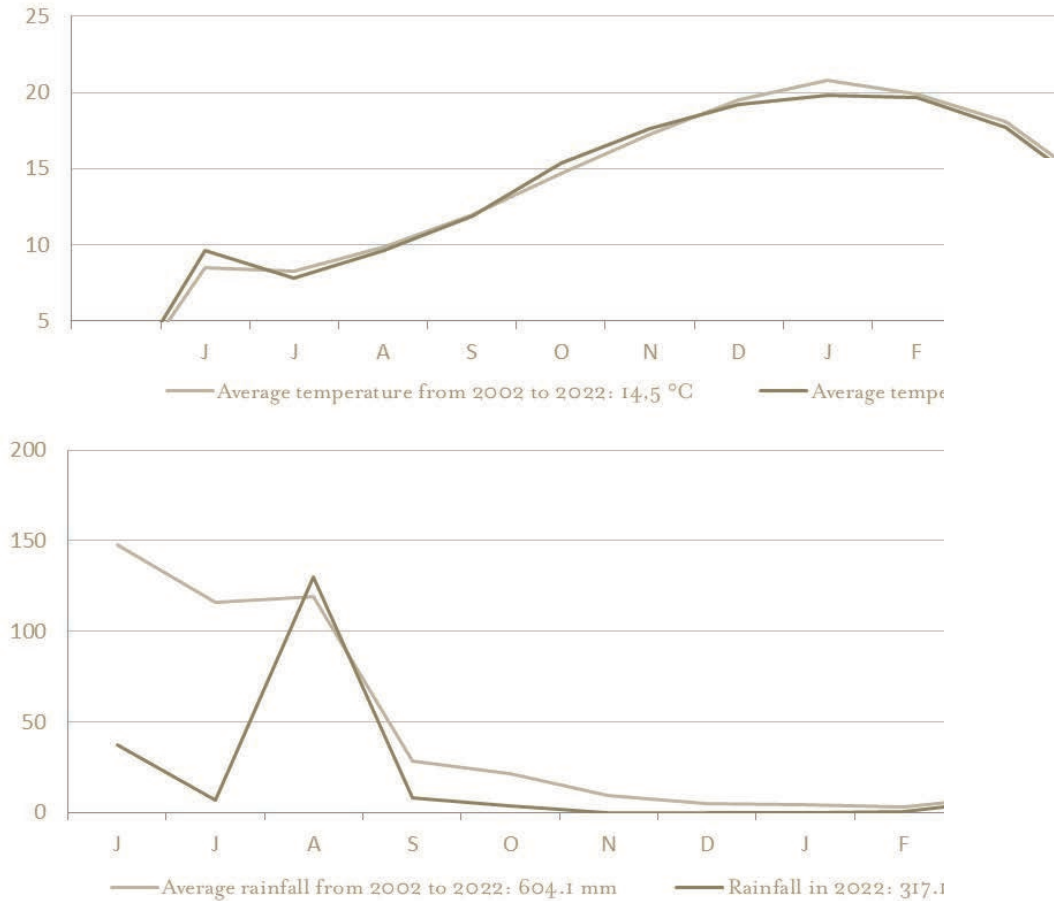
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The 2023 vintage is considered an early and warm season in Apalta. The winter maintained the historic drought with a slightly lower deficit of 23% of rain versus the historical data, but with 464 mm of during this season, it still gave us 46% more than the very little rains from 2022 vintage. Most rains where concentrated in June and July so we started with a good hidric levels in the soils. The temperatures over the winter where cooler as we where experiencing the last leg of "la niña" climatic phenomen. These conditions carried over to the begining of the spring, with mostly cooler and overcast days. But from mid October onwards, higher temperatures and sunny days became the norm, with consistent heat waves and peaks in average from November onwards until the begining of April 2023. Minium temperatures where consistenly much higher than the historic data all trough the growing season. A carefull Irrigation was key and also to plan and adjust very carefully our canopy management to avoid heat damage and maintain the plants in good balance until the harvest. These hot & dry conditions meant very little pressure of diseases, so the sanitary conditions of the fruit was excellent. The growth accelerated trough the end of the summer, and the season was finally earlier between 6 to 13 days depending on the variety. The harvest started from the 22nd of February finishing the 25th of April and was all made by hand. As the maturity arrived so fast it was also uneven, so we had to follow a very close selection of all our vineyard blocks and go in very fast when the maturity was there, to harvest quick and protect the acidity and the fruit. Quality control was very strict at the reception of the grapes, and also a gentle extraction followed with carefull controled macerations this vintage, as the compounds where easy to extract. The yields ended up being 4% lower than the last 5 vintages and most importantly with grapes of excellent quality. The wines show great depth, with elegance and a dense fruit expression. The detailed work in the vineyard, in the cellar and at the end moving fast to harvest allowed us to keep freshness and juicy fruit on our whites & rosé and we have also very promising results with the reds.





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HISTORY

One of the oldest Cabernet Sauvignon vineyards in Chile — if not in the world — is the origin of this story. Hidden in the Colchagua Valley, near the town of Santa Cruz, the Apalta Valley was chosen around 1915 by a visionary who, using a unique French massal selection, planted this extraordinary vineyard.

In 1994, Alexandra Marnier Lapostolle and her husband Cyril de Bournet discovered these ungrafted, century-old Cabernet Sauvignon vines while visiting Apalta. The first parcel the family saw upon arriving in the valley was this unique vineyard, which would become the beginning of Lapostolle's Chilean chapter.

The objective of La Parcelle 8 is to bring forward the finest expression of Cabernet Sauvignon from our own vineyards. La Parcelle 8 originates from our Clos Apalta vineyard in the Apalta Valley, renowned throughout Chile for the quality of its red wines. The region's distinctive geographical and climatic conditions produce wines that are elegant, complex, deeply structured, intense in color, and with outstanding aging potential.

Lapostolle was founded in 1994 with the vision of enhancing the exceptional terroir of Apalta through French expertise. By shaping the vineyard vine by vine, the family succeeded in making Lapostolle one of Chile's most premium wineries. This achievement led to Lapostolle being named "New World Winery of the Year" by Wine Enthusiast in 2008.

Today, the team behind Lapostolle is led by the founders' son and seventh-generation member of the Bournet-Lapostolle family, Charles de Bournet.

ESTATE

La Parcelle 8 is located in the Apalta Valley, near the town of Santa Cruz, 170 kilometers southwest of Santiago.

CLOS APALTA VINEYARD

Location: El Cónдор, Valle de Apalta, Valle de Colchagua

Coordinates: 34°36'30.77"S

71°17'46.34"W

Elevation: 185 - 385 meters above the sea.

Distance from the Sea: 70 Kilometers

Surface area: 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.

Training System: Vertical Trellis in a Double Guyot

Production: 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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