



Maison fondée en 1827

Lapostolle

le Rosé



VINTAGE: 2025

HARVEST DATE: February 24th to 27th.

D.O.: Apalta

COMPOSITION: 40% Cinsault, 27% Grenache, 24% Syrah, 9% Mourvedre

PRODUCTION: 2.757 cases of 9L.

TASTING NOTES

COLOR: Subtle light pink color with a salmon hues.

NOSE: Expressive aromas of red berries, red currant with flowers and herbs at the finish.

PALATE: Refreshing, light with nice acidity, 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 (49 and 52°C).

TECHNICAL DATA

Alcohol: 13%

pH: 3.16

Total Acidity: 3.78 g/L

Residual Sugar: 1.58 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, 2025.



DOMAINES BOURNET - LAPOSTOLLE
Maison fondée en 1827

DOMAINES BOURNET - LAPOSTOLLE



 [LAPOSTOLLEWINES.COM](https://lapostollewines.com)

 [LAPOSTOLLEWINES](https://www.instagram.com/lapostollewines)



Maison fondée en 1827

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.

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, de Chile. Actualmente, el equipo detrás de la creación de Lapostolle está liderado por el hijo de los fundadores y la Séptima Generación de la familia Bournet-Lapostolle, Charles de Bournet.

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%.

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

Location: El Cóndor, Valle de Apalta, Valle de Colchagua
Coordinates: 34°36'30.77"S
71°17'46.34"W
Elevation: 185 - 385 meters above sea level
Distance from the sea: 70 Kilometers
Surface area: 23.6 ha selected of 160 ha total.
Plantation: 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.

GEOGRAPHICS 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.



DOMAINES BOURNET - LAPOSTOLLE
Maison fondée en 1827

DOMAINES BOURNET - LAPOSTOLLE


Lapostolle

 LAPOSTOLLEWINES.COM

 LAPOSTOLLEWINES