



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH

CLOS APALTA BY LAPOSTOLLE

Clos Apalta 2011

GENERAL CLIMATE CONDITIONS OF APALTA VALLEY

Apalta is located at 170 Kilometers South West from Santiago in the Colchagua Valley. The Vineyard is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on one side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe on the other. 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 and the river has a cooling influence on the climate.

Apalta has special meso-climate that is different from the rest of Colchagua Valley. Its climate could be described as Semi-dry Mediterranean; with a winter only rainy season and a long dry summer season. Rains are highly concentrated during the winter reaching over 550 mm in on average. During the growing season (Oct-April), we have beautiful days and warm temperatures with no rain due to the height of the Coastal Mountains which partially block the cold influence of the Pacific Ocean. There are cool breezes in the afternoons and the night-time temperatures are cold. 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.

THE SOIL

There is much diversity in the soil, and our Clos Apalta comes from colluvial granitic soils, lightly textured with layers of clay.

VINTAGE CONDITIONS IN 2011

Winter 2010 brought a cold July and delayed the bud break by approximately 10 days, and that delay was maintained during spring. Summer was colder than normal with limited sunlight and December and January brought some rainfall which was unusual but beneficial for the vineyard after the dry winter and spring conditions. The cloudy summer resulted in decreased lightening, so maturity came at regular but slow pace and we didn't have the excess of sun that can occur sometimes. February was, on the contrary, hot and sunny as usual. Fall brought threatening clouds so it was very important to harvest fast, considering the risk of rain.

WINEMAKING

Our winemaking philosophy is to reflect the terroir from Apalta by crafting a wine based in Carmenère. A truly hand crafted wine, we nurture our vines and attend to every detail to preserve the potential of the grapes. We hand harvest the fruit in small cases of 14 kilos. The grapes are 100% hand de-stemmed in our Clos Apalta Winery so we maintain complete control of the quality. We fill our French oak vats by gravity. Then nature does its work, allowing native yeasts that slowly ferment the must into wine with temperature control less than 28° C. Macerations lasted for about 4-5 weeks and during all that period we did manual punch downs to extract enough compounds from skins to get the desired structure and concentration. We rack the young new wine straight into 100% new French oak barrels by gravity. Malolactic happens in barrels, where the wine stays for 24 months, ageing patiently. The wine is bottled by gravity without any treatment or filtration.

TASTING NOTES

Color: Dark and deep inky purple red color.

Nose: Complex nose opening towards ripe and expressive red and black fruit, such as plums, red cherries, dry figs and blueberries. Spices such as vanilla, clover and black pepper.

Palate: With a concentrated structure, this wine has a round attack followed by velvety and polished tannins filling the mid palate and a ripe and rich long lasting finish.

Service and Food Pairing: Open and leave to breathe for a couple of hours or carefully decant for minimum 1 hour and enjoy at 17°C (64°F). Ideal companion for game, lamb, and entrecote fillet. Also good with rich bitter cocoa chocolate desserts.

*A world class Blend in
the Bordeaux tradition.
The earth offers it up and
we respect the gift.*

LIMITED RELEASE

CLOS

Apalta

ESTATE BOTTLED

Clos Apalta 2011

BY THE NUMBERS

APPELLATION

Region/District: Colchagua Valley, Chile.
Grape Variety: 71% Carmenere, 20% Cabernet Sauvignon and 9% Merlot.

VINEYARD

Climate data: Average Max Temp: 23°C; 74°F.
Average Min Temp: 7°C; 45°F.
Average Rainfall: 550 mm.

Vineyard

Management:

Organic and Biodynamic® vineyard management. Organic certified vineyards by CERES. Biodynamic® certified vineyards by DEMETER. Carmenere and Cabernet Sauvignon Pre-floxera old vines planted in 1920 not grafted.

High density plantation: 6.666 pl/ hectare - 5.400 pl/ hectare.

Yields: Average 2.000-3000 Kg/he - or 830 - 1.300 Kg/acre.

Morning sun leaf removal and green harvest to fine tune yields.

Hand harvested from 7th March until 18th May 2011, depending of the grape variety.

WINEMAKING

Grapes Selection: 100% hand de-stemmed in our Clos Apalta Winery.

Fermentation: 100% native yeast in French oak small vats. Skin contact up to 5 weeks.

AGEING

Ageing: 100% of the blend in 225 lts new French oak barrels for 24 months.

Coopers: Saury, Taransaud, Seguin Moreau, Demptos, Sylvain and Radoux. Medium toast mainly.

Fining and filtering:

Not fined, cold stabilized or filtered.

PRODUCTION

Date of Bottling: From 6th to 8th of August 2013.

Cases produced: 3.550 cases of 12 bottles.

AWARDS AND ACCOLADES

Wine Spectator	Wine and Spirits	Wine Enthusiast
1997: 91	1997: 94	1997: 93
1999: 92	1999: 94	1999: 94
2000: 94 TOP 3	2000: 92	2002: 92
2001: 95 TOP 2	2001: 94	2003: 94
2002: 93	2002: 94	2004: 91
2003: 94	2003: 92	2005: 94
2004: 93		2007: 93
2005: 96 TOP 1	2005: 94	2008: 95 Points
2006: 94	2006: 93	Editor's Choice.
2007: 93	2008: 91	2009: #3 Cellar Selection.
2008: 92		
2009: 96		
	Steven Spurrier	
	2007: 18,5/20	
	Woman Wine Guide	
	2008: 94	La CAV Wine Guide
Independent Wine Review	2009: 95	2007: Best Icon Wine
2010: 93	2010: 95	2008: 92
Peñin Guide		2009: 96
2010: 93		2010: 95

Clos Apalta 2005 - #1 wine in TOP 100 Wine Spectator


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www.Lapostolle.com



*"When I first came to Apalta
It struck me; unique geography, climate
and old vines that are not grafted. The
potential that lay hidden in
this incredible place came to reality
with the creation of Clos Apalta".*

*Jacques Begarie,
Chief Winemaker.*