

Casa Lapostolle

**Region/District:**

Premium lots of non-irrigated, 60 year old vines from our Apalta vineyards.
Colchagua Valley, Rapel, Chile

Grape Variety:

70% Carmenere-Merlot; 30% Cabernet Sauvignon.

Harvest:

Hand-harvested beginning the first week of April, in small baskets of 13-15 kg.

Vintage:

Winter 2002 was very cold and rainy. Spring brought cold temperatures, low sunlight and scarce brightness, which resulted in a rather late budding and shooting. Summer was dry and very hot, especially in January. Temperatures decreased notably by the end of February with cooler nights and a few cloudy days slowing down the ripening process. Exceptionally warm sunny weather finally took hold during the later part of March and first two weeks of April, enabling a complete and optimal ripening process as the season came to a close. These optimal, dry climatic conditions, combined with lower yields, generated an exceptional vintage 2003 with an outstanding level of quality.



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Vinification:

- Must was fermented in French oak vats for 15 days at 28°C followed by 15 days post-fermentation maceration. 18% of the wine was hand de-stemmed.
- All the wine was aged 20 months in 100% new French oak barrels.
- Unfined and unfiltered
- Bottled in February 2005

Tasting Notes:

Deep ruby red with purple shadows. Intense and fine with notes of ripe red and black fruit (wild raspberries, cranberries, blackcurrant and blackberries). Notes of cassis and mocha are also present with some sweet spices and vanilla highlighting a very pretty and well integrated complexity from the oak aging. Smooth, round tannins provide an elegant entry. The mid-palate is rich and silky, leading towards a very long finish. Balance and elegance are present throughout, with a full and very pleasant mouth feel.