


Lapostolle

CLOS
Apalta

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APALTA
2006



REGION/DISTRICT:

Premium sites from our Apalta vineyard in Colchagua Valley

GRAPE VARIETY:

43% Carmenere, 30% Merlot, 21% Cabernet Sauvignon, 6% Petit Verdot

CONDITIONS OF THE YEAR AND HARVEST:

The 2005-2006 season was quite normal but late summer temperatures were cooler and resulted in a growing season that was drier and colder than the past seven years. There was no rainfall during harvest; but due to the cooler temperatures throughout, the primary challenge of the 2006 vintage was the extended hang-time in order for each variety to reach proper phenolic maturity. This extension of the season conserved the fruit and allowed for good concentration with soft, well-rounded tannins. Cold nights at the beginning of April preserved the natural fruit acidity and lively expression. On the other hand, we were lucky that conditions remained stable and a dry autumn allowed us to wait patiently to harvest ripe fruits at the level of maturity we were looking for.

VINIFICATION:

- 100% of the grapes were hand de-stemmed.
 - 100% of the wine was produced and bottled by gravity in our Clos Apalta Winery.
 - Must was fermented at 28°C by Wild Yeasts in French Oak Vats of 75 hl for 10 days. Then post fermentation maceration followed depending on the variety up to 20 days.
 - The wine was aged for 21 months in 100 % new French oak barrels.
 - Unfined and unfiltered.
 - Bottled the first week of April 2008.
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TASTING NOTES:

COLOR: Rich and dark inked purple red.

NOSE: Very expressive nose with the typical expression coming from our old Carmenère grapes from Apalta. Ripe aromas of black fruit, wild berries combined with rich mocha, vanilla and delicate touches of sage and white sweet spices.

MOUTH: It opens with concentrated and velvety tannins towards a juicy mid palate and a long lasting finish. Alive in the mid palate with good acidity and soft, elegant yet concentrated structure. Very long finish full of more fruit flavors.

SERVICE AND FOOD PAIRING: Decant minimum 1 hour ahead and enjoy at room temperature (16 to 18°C). Ideal companion for game, lamb, and entrecote fillet. Also good with rich cocoa chocolate desserts.