



# Clos Apalta

2019

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VINTAGE	2019
TYPE OF WINE	Bordeaux Blend
D.O.	Apalta
VARIETIES	70% Carmenère 18% Merlot 8% Cabernet Sauvignon 4% Petit Verdot
HARVEST	March 14th to May 13th
PRODUCTION	8.662 cases of 9L equivalent

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#### TASTING NOTES

##### COLOR

Intense dark purple red with violet blue edges.

##### NOSE

Expressive nose of ripe fruit plums and dry figs, opening towards subtle spices and elegant aromas of clover and sweet spices.

##### PALATE

Concentrated in the beginning opening towards a lively mid palate, with a well-structured tannic frame and a very long-lasting palate.

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#### TECHNICAL DATA

ALCOHOL CONTENT	15.0% vol.
PH	3.57
TOTAL ACIDITY	4.14 gr/L (SO <sub>4</sub> )
RESIDUAL SUGAR	2.67 gr/L
AVAILABLE FORMATS	37.5cL, 75cL, 1.5L, 3L, 6L, 9L, 12L, 15L, 27L.

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#### WINEMAKING

##### MACERATION TIME

4-5 weeks with manual punch down.

##### FERMENTATION TYPE

68% in 75hL French oak vats, 33% in new French oak barrels. Malolactic in new French oak barrels.

##### FERMENTATION TEMPERATURE

< 28°C

##### AGEING

24 months in French oak barrels, 90% new, 10% second use. Fining and Filtering: Neither fined nor filtered. Cold stabilization

##### BOTTLING DATE

June 20<sup>th</sup>, 2021

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#### AWARDS AND SCORES

99 pts - James Suckling

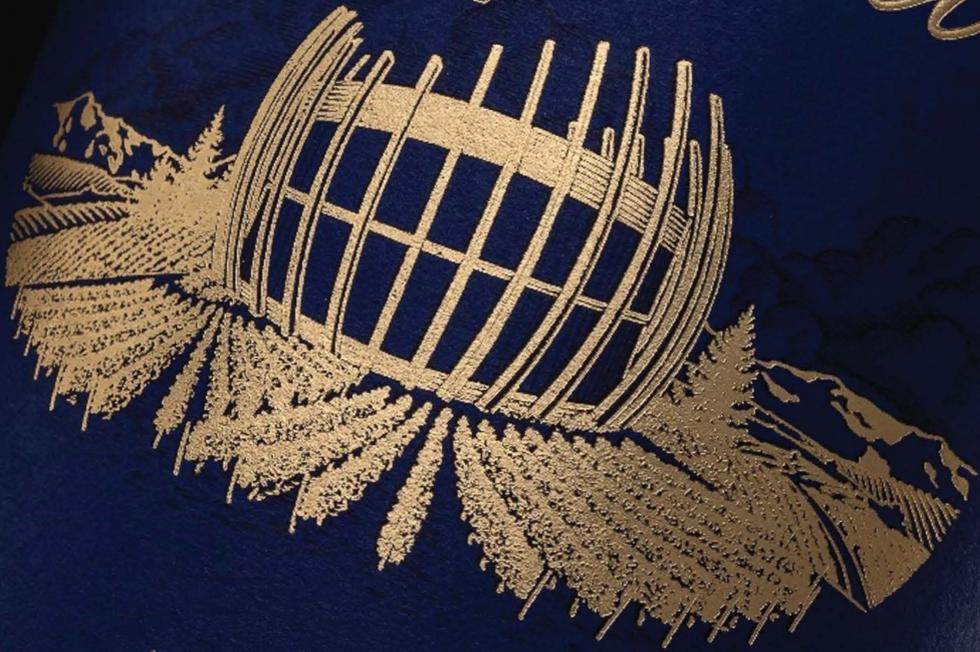
95 pts - Robert Parker Wine Advocate

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DOMAINES  
BOURNET-LAPOSTOLLE



*Les Gratta*



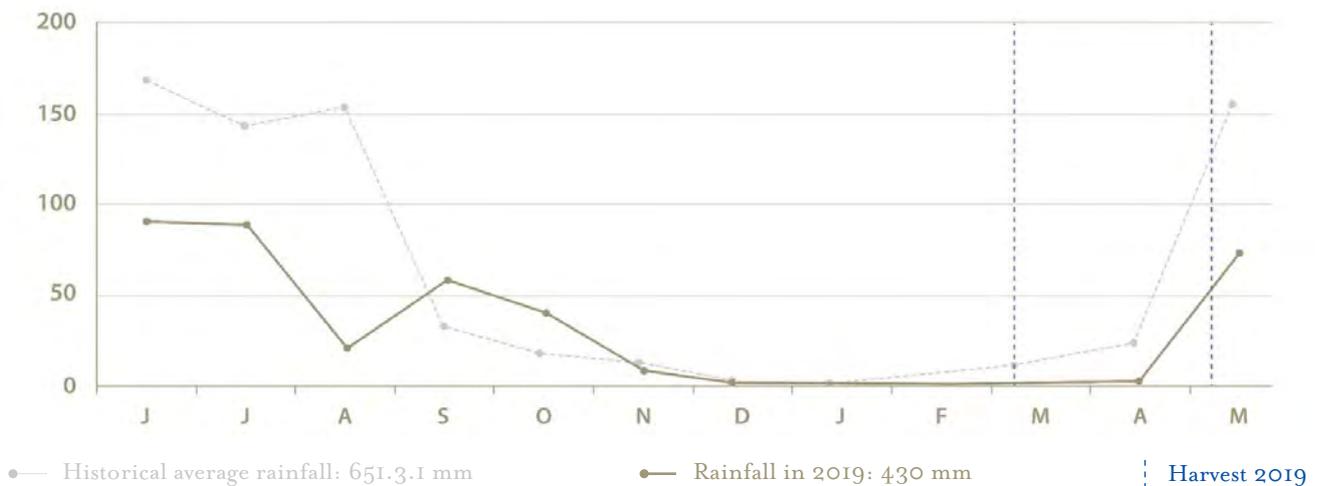
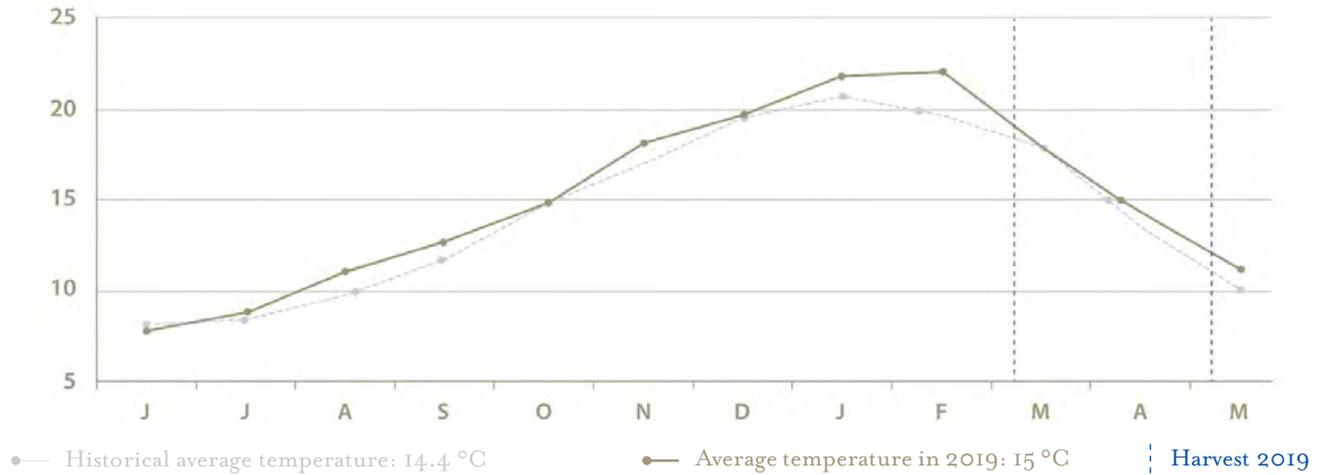
**APALTA**

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DOMAINES BOURNET-LAPOSTOLLE

# Elos Apalta

— VINTAGE CONDITIONS IN 2019 —



Winter 2018 was dry and cold in Apalta. Accumulated rainfall was 40% below the previous season. July marked the lowest temperatures of the season, with average winter minimum temperatures slightly exceeding historical record. Spring was mild and wet, with rains over 49% the historical average recorded during the same period. Temperatures remained fairly close to their historical average. Due to these conditions, the vineyard started growing early and fast and showing good vigor. Summer was hotter in comparison to our historical records. The second half of January and the beginning of February was marked not only by a heat wave but also by very high levels of sunlight. There was also no rain recorded until the end of the harvest. It is important to highlight the high levels of insulation and lack of rainfall that affected the Apalta vineyard. It was essential to control both the irrigation and canopy management, so as to protect the grapes from intense sun, avoid sunburn and other issues in the vineyard. The dry conditions persisted into the first months of Autumn, with normal average temperatures and lower minimum temperatures compared to previous years. The wide temperature amplitude was very beneficial for the color and general quality of the red grapes. The harvest began about 8 days earlier than usual and the general conditions during the harvest were favorable for very healthy grapes with lower yields per hectare.



# Clos Apalta

## HISTORY

The history of Clos Apalta lies in one of the oldest Cabernet Sauvignon and Carmenere vineyards in Chile if not the world. Tucked away in the Colchagua Valley near the town of Santa Cruz, the Apalta Valley was the chosen location of a visionary, who in 1910s planted this amazing vineyard using a unique French massal selection. In 1994, Alexandra Marnier Lapostolle and her husband Cyril de Bournet acquired the property. True to the demands of the family, their ambition was to produce an exceptional wine and to pave the way for the qualitative development of the country's fine wines.

Clos Apalta was created in 1997 as the iconic wine of Domaines Bournet-Lapostolle in Chile with the idea of magnifying the exceptional terroir of Apalta with French expertise. Shaping the vineyard foot by foot, building a state-of-the-art gravity fed winery, the family succeeded in making Clos Apalta one of the most iconic wines in South America.

The 2005 vintage was chosen TOP #1 by the Wine Spectator magazine and recognized as "Wine of the Year". Clos Apalta is the only South American wine to receive this award. In addition, the same magazine also rated respectively the 2000 and 2001 vintages as TOP 3 and TOP 2. The exceptional Clos Apalta 2017 vintage was awarded 100 points by famed American journalist and wine critic James Suckling, for the third time, hence consolidating its position in the "Legends of Chile" ranking.

The team behind the creation of Clos Apalta is currently being led by the founders' son and Seventh Generation of the Bournet-Lapostolle family, Charles de Bournet



DOMAINES  
BOURNET-LAPOSTOLLE

## ESTATE

Clos Apalta is located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

## CLOS APALTA VINEYARD

Location	El Condor, Apalta Valley Colchagua Valley
Coordinates	34°36'30.77"S 71°17'46.34»W
Elevation	185 - 385 meters above sea level
Distance from the Sea	70 Kilometres
Surface area	48 ha selected of 160 ha total
Plantation	16 ha 1915-1940, 5.681 plants/ha 16 ha 2005-2006, 6.666 plants/ha 16 ha 2005-2006, 6.666 plants/ha
Training System	Vertical Trellis in a Double Guyot
Production Yields	40 hL/ha
Certification	Organic by Ceres, Biodynamic by Demeter ISO 14.001, Carbon Neutral Delivery

## 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 of the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine. The river on the other hand 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 rainy season in winter and a long dry summer season. During the growing season Apalta benefits from warm temperatures, with no rain due to the height of the Coastal Mountain that partially block the breeze of the Pacific Ocean. We benefit from a wide temperature fluctuation between day and night 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. This contributes to preserving the fruit and high levels of natural acidity which in turn allows for a long ageing potential.

## SOIL

Apalta has incredibly old soils which originated mainly in the Cretaceous period (145-66 MY) from granitic and granodioritic material. On the hillside, the soils present angular stones that are well decomposed with moderate to fine texture and clay underlying subsoils. On the semi and flatter areas, colluvial and some older alluvial materials can be found and are issued from material coming from the piedmont and the river. With a thicker texture (sandy to sandy loam) and quartz gravel can also be found. Good drainage and slopes of 2-15%.