



LE PETIT CLOS 2016

VINTAGE: 2016

TYPE OF WINE: Bordeaux Blend

D.O.: Apalta

VARIETIES: 95% Cabernet Sauvignon
4% Merlot
1% Carmenère

HARVEST: March 10th to April 19th

PRODUCTION: 3.700 cases of 9L equivalent

TASTING NOTES

COLOR: Intense and deep ruby red with purple and cherry edges.

NOSE: Complex and expressive. Very intense with black fruit such as maqui berry, cassis and black currant aromas. Red fruit aromas such as cherries and strawberry with fresh herbs notes and a touch of vanilla. Spices and cedar notes.

PALATE: Big structure and good volume, balance with a remarkable acidity.

TECHNICAL DATA

Alcohol Content: 14.5% vol.

pH: 3.47

Total Acidity: 3.43 gr/L (SO₄)

Residual Sugar: 2.94 gr/L

AVAILABLE FORMATS: 37.5cL, 75cL, 1.5L.

WINEMAKING

Maceration Time: 4-5 weeks with manual punch down.

Fermentation Type: 100% in 75hL French oak vats. Malolactic in new French oak barrels.

Fermentation Temperature: < 28°C

Ageing: 6 months in new French oak barrels. Then another 17 months in 20% new French oak barrels, 32% in second use and 48% in third use French oak barrels.

Fining and Filtering: Not fined, cold stabilized or filtered.

Bottling Date: September 24th, 2018

AWARDS AND SCORES

Vintage 2016

96 pts - James Suckling # 26 Top 100 JS

94 pts - Descorchados

93 pts - Wine Spectator

93 pts - Wine Advocate

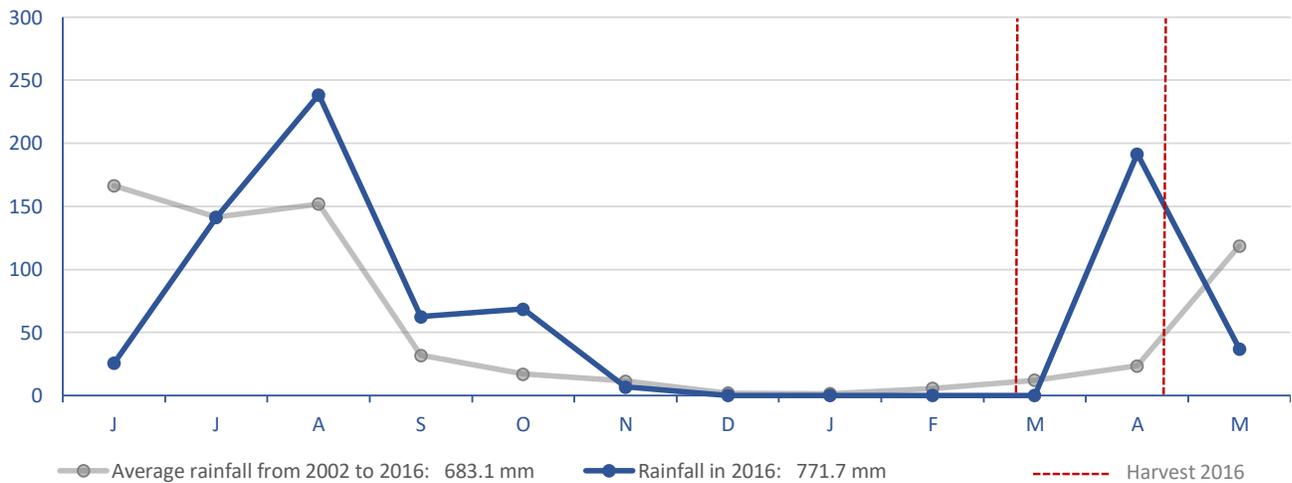
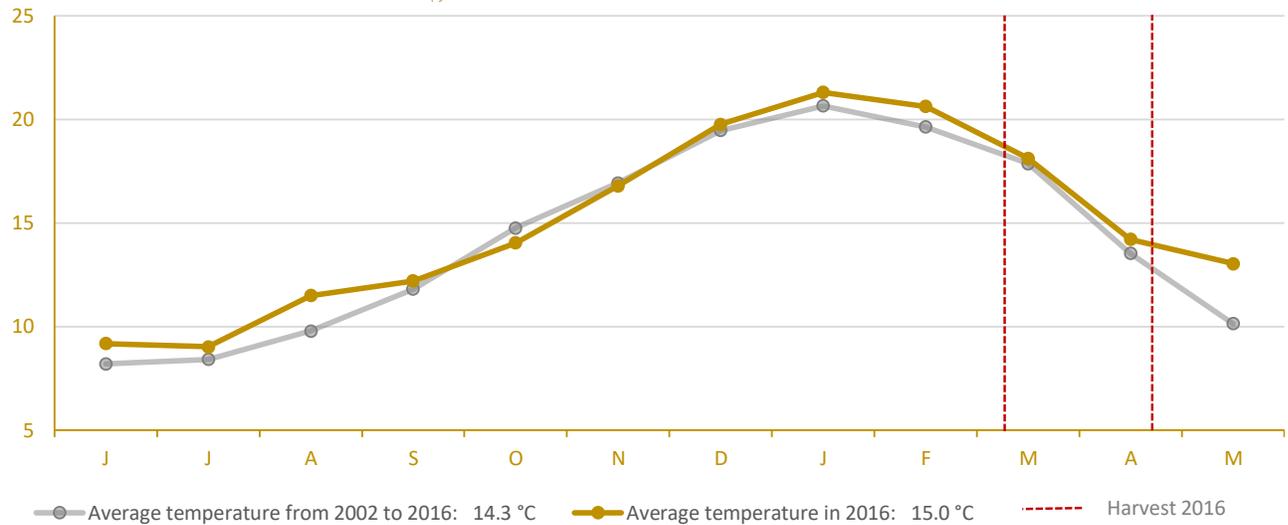
92 pts - Tim Atkin

89 pts - Vinous



Clos Apalta

Vintage Conditions in 2016



The 2016 season began with a dry winter (484 mm v 610 mm on average between May and September). The heaviest rainfall was in August, with 239 mm.

Spring was cooler and had more rainfall than normal, in particular from mid-September to mid-November, resulting in “couleure” and “millerandage”. After fruit set, we noted a fall in yields due to loose, light bunches. Summer was particularly hot and dry. February 2016, and the last ten days in particular, was one of the hottest in recent years, with temperature variations reaching as high as 30°C (37.5°C in the day and 7.7°C at night). Temperatures fell significantly in March with the autumnal equinox, and April brought unusually heavy rainfall (117 mm from the 14th to the 17th).

In short, budding was delayed due to a cold spring and the arrival of El Niño. With delays to flowering and fruit set, the 2016 season saw most phenological stages lagging behind, but a hot summer with excellent conditions helped to produce beautiful grapes.



HISTORY

One of the oldest vineyards of Cabernet Sauvignon and Carmenère in Chile, if not in the world, is the origine of this story. Enclaved in the Colchagua Valley, near the town of Santa Cruz, the Apalta Valley was the place selected by a visionary near the 1915's who, using a unique french massal selection, planted this amazing vineyard. In 1994, Alexandra Marnier Lapostolle and her husband Cyril de Bournet acquired this 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.

In 2014, Clos Apalta gave birth to its second wine, Le Petit Clos de Clos Apalta. Le Petit Clos offers a different interpretation of this unique terroir, using the same grapes, but in different proportion, and offering young vines a chance to prove their worth before they can make it into the Grand Vin.

Recognized as "Wine of the Year" when its 2005 vintage was chosen TOP # 1 by the Wine Spectator magazine, Clos Apalta is the only South American wine that has received this award. In addition, the 2000 and 2001 vintages were also positioned as TOP 3 and TOP 2 respectively in the same magazine. With the exceptional 2017 vintage, Clos Apalta is awarded for the third time 100 points by famed American journalist and wine critic James Suckling, consolidating its position in the "Legends of Chile".

Currently, the team behind the creation of Clos Apalta is led by the son of the founders and Seventh Generation of the Bournet-Lapostolle family, Charles de Bournet.

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 1997-2000, 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, HCCP, Carbon Neutral

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 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.

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) & quartz gravel in the whole profile. Good drainage and slopes of 2-15%.