



Clos Apalta

2023

VINTAGE	2023
TYPE OF WINE	Bordeaux Blend
D.O.	Apalta
VARIETIES	66% Carmenère 21% Cabernet Sauvignon 13% Merlot
HARVEST	27th of February to April 25th
PRODUCTION	5.737 cases of 9L equivalent

TASTING NOTES

COLOR

Dark and deep red color with purple edges.

NOSE

The nose is intense and expressive, with ripe black fruit such as black cherries, plums and also licorice. Notes of well integrated oak and fresh spices at the finish.

PALATE

Refined and velvety tannins supported by elegant texture and freshness. Very long on the aftertaste.

TECHNICAL DATA

ALCOHOL CONTENT	14.5% vol.
PH	3.55
TOTAL ACIDITY	3.62 gr/L (H ₂ SO ₄)
RESIDUAL SUGAR	2.50 gr/L
AVAILABLE FORMATS	37.5cL, 75cL, 1.5L, 3L, 6L, 9L, 12L, 15L, 27L.

WINEMAKING

MACERATION TIME

5 to 6 weeks with manual punch down.

FERMENTATION TYPE

Fermented 85% in french oak tanks and 15% in french oak barrels.

FERMENTATION TEMPERATURE

28°C to 30°C.

AGEING

All the wine was aged for 19 months in 70% new, 30% two years old used french oak barrels.

BOTTLING DATE

July 21st, 2025.



DOMAINES
BOURNET-LAPOSTOLLE

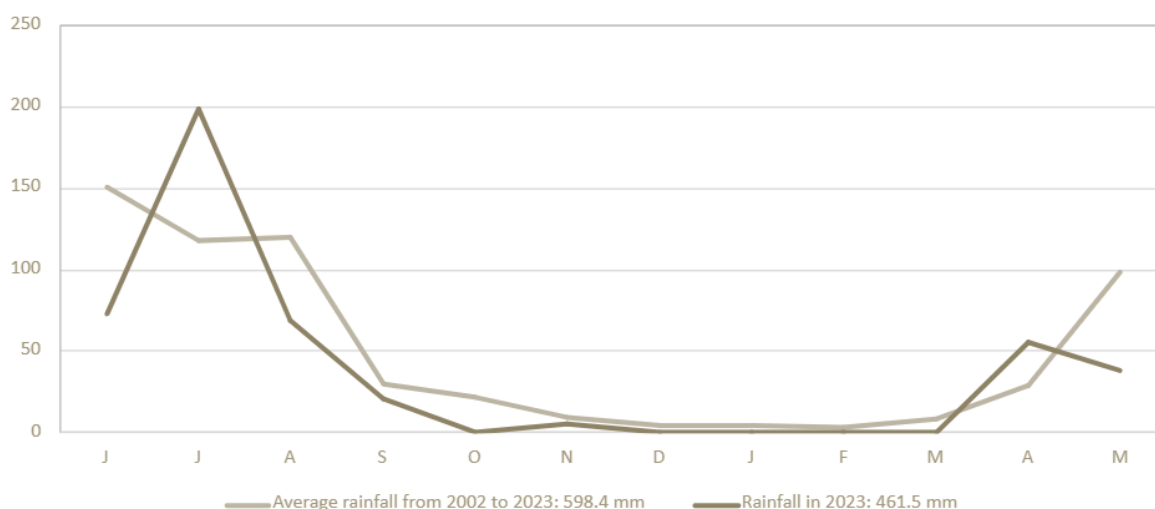


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DOMAINES BOURNET-LAPOSTOLLE

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— VINTAGE CONDITIONS IN 2023 —



The 2023 vintage is considered an early and warm season in Apalta. The winter maintained the historic drought with a slightly lower deficit of 23% of rain versus the historical data, but with 464 mm of during this season, it still gave us 46% more than the very little rains from 2022 vintage. Most rains were concentrated in June and July so we started with a good hydric levels in the soils. The temperatures over the winter were cooler as we were experiencing the last leg of "la niña" climatic phenomenon. These conditions carried over to the beginning of the spring, with mostly cooler and overcast days. But from mid October onwards, higher temperatures and sunny days became the norm, with consistent heat waves and peaks in average from November onwards until the beginning of April 2023. Minimum temperatures were consistently much higher than the historic data all through the growing season. A careful irrigation was key and also to plan and adjust very carefully our canopy management to avoid heat damage and maintain the plants in good balance until the harvest. These hot & dry conditions meant very little pressure of diseases, so the sanitary conditions of the fruit were excellent. The growth accelerated through the end of the summer, and the season was finally earlier between 6 to 13 days depending on the variety. The harvest started from the 22nd of February finishing the 25th of April and was all made by hand. As the maturity arrived so fast it was also uneven, so we had to follow a very close selection of all our vineyard blocks and go in very fast when the maturity was there, to harvest quick and protect the acidity and the fruit. Quality control was very strict at the reception of the grapes, and also a gentle extraction followed with careful controlled macerations this vintage, as the compounds were easy to extract. The yields ended up being 4% lower than the last 5 vintages and most importantly with grapes of excellent quality. The wines show great depth, with elegance and a dense fruit expression.



DOMAINES
BOURNET-LAPOSTOLLE

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
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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	53 ha selected of 160 ha total
Plantation	16 ha 1907-1940, 5.681 plants/ha 21 ha 1997-2000, 6.666 plants/ha 16 ha 2005-2012, 6.666 plants/ha
Training System	Vertical Trellis in a Double Guyot
Production Yields	40 hL/ha
Certification	Organic Management HCCP, Sustainable Wine of Chile Certification by Ecocert

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%.