



Clos Apalta

2024

Prelude

VINTAGE	2024
TYPE OF WINE	Bordeaux Blend
D.O.	Apalta
VARIETIES	64% Carmenere 18% Merlot 14% Cabernet Sauvignon 4% Cabernet Franc
HARVEST	18 th of March to May 3 rd
PRODUCTION	8.190 cases of 9L equivalent

TASTING NOTES

COLOR

Bright deep purple red.

NOSE

Expressive nose of black fruit with herbs and spices.

PALATE

Round and juicy tanins with a polished texture and a medium body over a long finish.

TECHNICAL DATA

ALCOHOL CONTENT	14,5% vol.
PH	3.49
TOTAL ACIDITY	3.74 gr/L (SO ₄)
RESIDUAL SUGAR	2.65gr/L
AVAILABLE FORMATS	75cL.

WINEMAKING

MACERATION TIME

4 to 5 weeks with manual punch down.

FERMENTATION TYPE

Fermented in 75 Hl french oak vats.

FERMENTATION TEMPERATURE

28°C to 30°C

AGEING

All the wine was aged for 17 months in 10% new and 90% two & three years old used french oak barrels

BOTTLING DATE

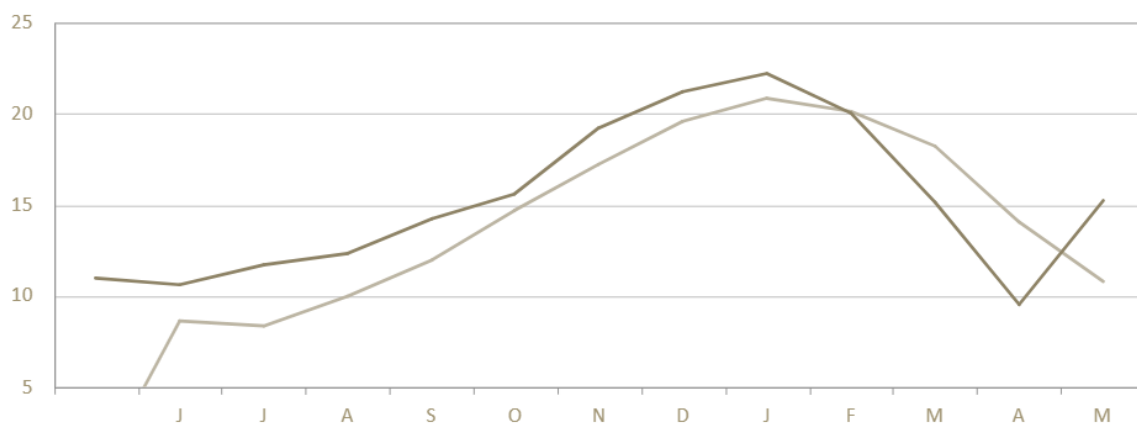
January, 2026



DOMAINES
BOURNET-LAPOSTOLLE

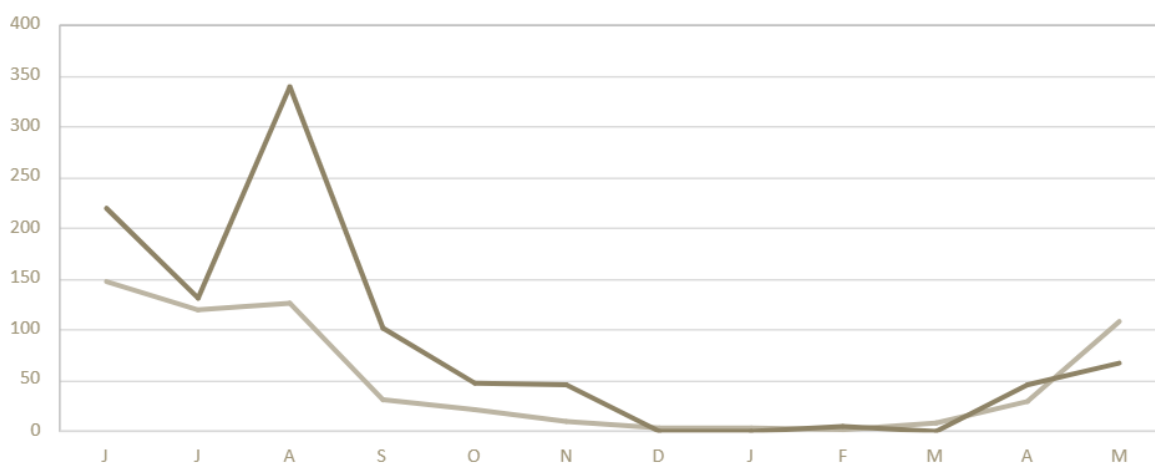
Clos Apalta

— VINTAGE CONDITIONS IN 2024 —



— Average temperature from 2002 to 2024: 14,5 °C

— Average temperature in 2024: 15,2 °C



— Average rainfall from 2002 to 2024: 615.4 mm

— Rainfall in 2024: 1007.5 mm

The 2023-2024 vintage is considered a fresh and wet season, for its moderate temperatures all over the growing period and a very important amount of rain concentrated mainly during the winter (June to August). We had an historical amount of rain, with 1.008 mm from June to August, that is 70% more than the historical. All over the season, we had higher lower temperatures (+54%), with a winter with higher minima and maxima, so the bud break was early and so the flowering, for about 10 days. The springtime was also wet, with a wider thermal amplitude and a moderate raise in maximum temperatures and many overcast days (-5% average sunlight). No frost or heat waves where recorded. The summer brought moderate maxima and higher minima with normal sunlight. The fruit set and veraison where quite uneven and delayed between 5 to 12 days. These conditions brought some fungi disease pressure, so canopy management and controlling the growth was key to keep balance in the vineyard. The fall was fortunately dry until late April and cold. Under these significant cooler conditions, the heat summation was 23 % lower than the past nine vintages which was at the end a positive factor. We had a slow pace of evolution in general, so we had to monitor very carefully the different blocks of our vineyards and wait patiently for the maturity. It was a slow vintage with a very wide window for picking. The harvest was finally delayed for about 10 to 20 days depending on the variety. We did a very detailed selection and many passes, harvesting almost row by row. The yields ended being on the lower side, not surprisingly after the uneven conditions (about 10% lower yields). Considering the challenges we faced, the wines show great deep color, with elegant tannins and juicy texture. Relatively moderate alcohols levels, remarkable acidity, expressive nose and an elegant structure reflect the conditions of the vintage.



DOMAINES
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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	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%.