



# Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH

## CLOS APALTA BY LAPOSTOLLE

### *Clos Apalta 2008*

#### GENERAL CLIMATE CONDITIONS OF COLCHAGUA VALLEY

Apalta is located at 170 Kilometers South West of Santiago in the Colchagua Valley. The Vineyard is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on one side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe on the other and 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 and the river has a cooling influence on the climate.

Apalta has special meso-climate that is different from the rest of Colchagua Valley. Its climate could be described as Semi-dry Mediterranean; with a winter only rainy season and a long dry summer season. Rains are highly concentrated during the winter reaching over 700 mm in on average. During the growing season (Oct-April), we have beautiful days and warm temperatures with no rain due to the height of the Coastal Mountains which partially block the cold influence of the Pacific Ocean. There are cool breezes in the afternoons and the night-time temperatures are cold. 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.

#### THE SOIL

There is much diversity in the soil, and our Clos Apalta comes from hillside colluvial granitic soils, lightly textured with layers of clay.

#### VINTAGE CONDITIONS IN 2008

We will remember 2008 as a year with a very cold and dry winter. The spring was drier and flowering conditions were good. The summer was hotter and drier with higher temperatures than normal. These conditions lead to grapes deeply colored and richly flavoured. During the harvest, conditions were very good and we completed harvest before the end of April and the first significant rain.

#### WINEMAKING

Our winemaking philosophy is to reflect the terroir from Apalta by crafting a wine based in Carmenère, with Merlot and Cabernet. A truly hand crafted wine, we nurture our vines and attend to every detail to preserve the potential of the grapes. We hand harvest the fruit very early in the morning in small 14 kilos cases. The grapes were 100% hand de-stemmed in our Clos Apalta Winery so we maintain complete control of the quality. We fill our French oak tanks by gravity. Then nature does its work, allowing native yeasts that slowly ferment the must into wine with temperature control less than 26° C. Macerations lasted for about 4-5 weeks and during all that period we did manual punch downs to extract enough compounds from skins and seeds to get the desired structure and concentration. We rack the young new wine straight into 100% new French oak barrels by gravity. Malolactic fermentation happens in barrels, where the wine stays for 22 months, ageing patiently. The wine is bottled by gravity without any treatment or filtration.

#### TASTING NOTES

**Color:** Deep purple inky red color.

**Nose:** Net and focused, with a very special purity of fresh black and red fruit and elegant herbs aromas.

**Palate:** Elegant balance with silky and juicy tannins. More fruit flavors and a very long finish.

**Service and Food Pairing:** Service and food pairing: Open and leave to breathe for a couple of hours or carefully decant for minimum 1 hour and enjoy at room temperature; 16 to 18°C (60 to 65°F). Ideal companion for game, lamb, and entrecôte fillet. Also good with rich cocoa chocolate deserts.





# Clos Apalta 2008

## BY THE NUMBERS

### APPELLATION

**Region/District:** Colchagua Valley, Chile.  
**Grape Variety:** 73% Carmenère; 17% Cabernet Sauvignon and 10% Merlot.

### VINEYARD

**Climate data:** Average Max Temp: 23°C; 74°F  
 Average Min Temp: 7°C; 45°F  
 Average Rainfall: 760 mm

**Vineyard Management:** Organic and Biodynamic vines management under process of certification by Ceres (Germany). Carmenère and Cabernet Sauvignon Pre-filoxera old vines planted in 1920 not grafted. High density plantation: 5.400 to 6.666 pl/hectare. Yields: Average 2.000-3000 Kg/he – or 830– 1.300 Kg/acre. Morning sun leaf removal and green harvest to fine tune yields. Harvested from the 26<sup>th</sup> of March until the 11<sup>th</sup> of May 2008.

### WINEMAKING

**Grapes Selection:** 100% hand de-stemmed in our Clos Apalta Winery.  
**Fermentation:** 100% Wild yeast in French oak small tanks. Skin contact up to 5 weeks.

### AGEING

**Ageing:** 100% of the blend in 225 lts new French oak barrels for 22 months.  
 Coopers: Saury, Taransaud, Seguin Moreau, Demptos, Sylvain and Radoux. Medium toast mainly.

**Fining and filtering:** Not fined, cold stabilized or filtered.

### PRODUCTION

**Date of Bottling:** From 15<sup>th</sup> to 19<sup>th</sup> of April 2010.  
**Cases produced:** 4.771 cases of 12 bottles.

### AWARDS AND ACCOLADES

Wine Spectator	Wine and Spirits	Wine Enthusiast
1997: 91	1997: 94	1997: 93
1999: 92	1999: 94	1999: 94
2000: 94 <b>TOP 3</b>	2000: 92	2002: 92
2001: 95 <b>TOP 2</b>	2001: 94	2003: 94
2002: 93	2002: 94	2004: 91
2003: 94	2003: 92	2005: 94
2004: 93		2007: 93
2005: 96 <b>TOP 1</b>	2005: 94	2008: <b>95 Points</b>
2006: 94	2006: 93	<b>Editor's Choice.</b>
2007: 93		
<b>Expovina Switzerland</b> 2007: Gold Medal and overall winner of the Chilean Wines section		<b>Steven Spurrier</b> 2007: 18,5/20 <b>La CAV Wine Guide</b> 2007: Best Icon Wine
<b>Clos Apalta 2005 - #1 wine in TOP 100 Wine Spectator</b>		

*"I felt in love with Apalta. Unique geography, climate and old vines that are not grafted. I was amazed to see the potential that lay hidden in this incredible place: it came to reality with the creation of Clos Apalta."*

*Alexandra Marnier Lapostolle,  
 Founder and CEO.*

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www.lapostolle.com