

Clos Apalta

2018

Le Petit Clos

VINTAGE	2018
TYPE OF WINE	Bordeaux Blend
D.O.	Apalta
VARIETIES	53% Carmenère 32% Cabernet Sauvignon 12% Merlot 3% Petit Verdot
HARVEST	March 13 th to May 11 th
PRODUCTION	7,456 cases of 9L equivalent

TASTING NOTES

COLOR

Beautiful deep red color with violet edges.

NOSE

Expressive red fruit, with spices and well integrated oak with sweet spices.

PALATE

Ripe red fruit opens up toward complex structure with vivid tanins and long and lasting palate.

TECHNICAL DATA

ALCOHOL CONTENT	14.5% vol.
PH	3.62
TOTAL ACIDITY	4 gr/L (SO ₄)
RESIDUAL SUGAR	2.30 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 16 months in 21% new French oak barrels, 79% in second use.

BOTTLING DATE

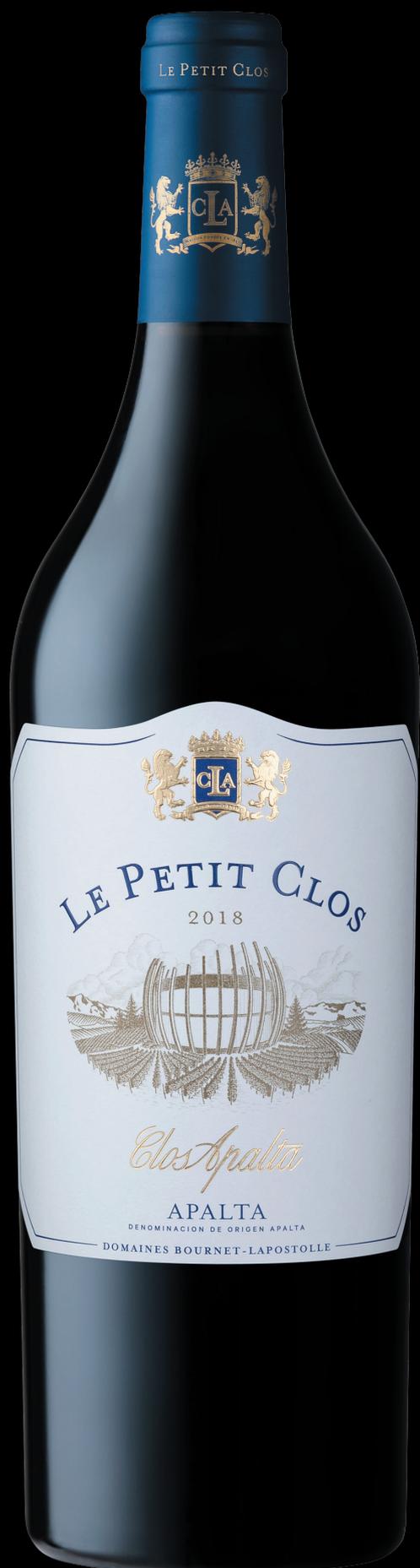
October 11th, 2020

AWARDS AND SCORES

94 pts - James Suckling

94 pts - Wine Advocate

DOMAINES
BOURNET-LAPOSTOLLE





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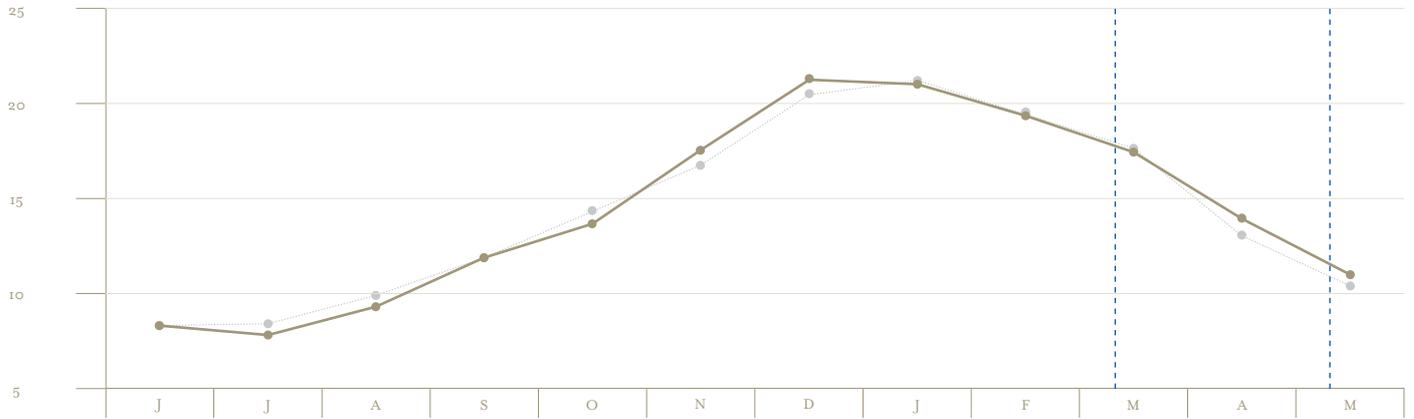
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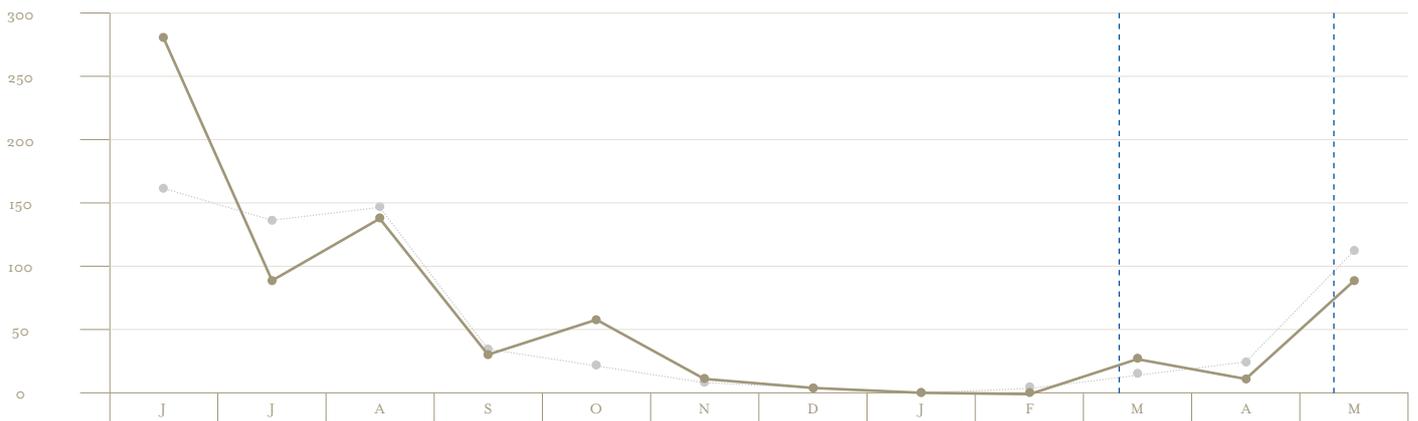
DOMAINES BOURNET-LAPOSTOLLE

Elos Apalta

— VINTAGE CONDITIONS IN 2018 —



● Average temperature from 2002 to 2018: 14.3 °C ● Average temperature in 2018: 14.4 °C | Harvest 2018



● Average rainfall from 2002 to 2018: 683.1 mm ● Rainfall in 2018: 718.5 mm | Harvest 2018

This year we had a generous production, healthy, of excellent flavor, with relatively moderate alcohol levels and more freshness.

The season began with a cold and rainy winter 2017, which allowed for sufficient accumulation of water in the soil and an adequate sum of cold hours. Spring 2017 did not register significant frosts and continued with good temperature and luminosity conditions, allowing excellent shooting and flowering. From December 2017 and until mid-February 2018, the maximum temperatures were moderate throughout the central zone and in particular in Apalta, which determined a prolonged fruit setting and maturation. After the second fortnight of February 2018 there was a temperature rise, with temperatures above 35°C, accelerating the processes of maturation on early varieties. March was fresh, which allowed for a slow accumulation of sugars without a great loss of acidity, which are both key in wines of great balance. Autumn did not bring any rain allowing later varieties to be harvested at optimal maturation.

It will be remembered as one of the greatest cold vintages of the 21st century in Chile.



DOMAINES
BOURNET-LAPOSTOLLE

Clos Apalta

HISTORY

One of the oldest vineyards of Cabernet Sauvignon and Carmenère in Chile, if not in the world, is the origin of this story. Tucked away in the Colchagua Valley, near the town of Santa Cruz, the Apalta Valley was the place selected by a visionary in the 1910s who planted this amazing vineyard using a unique French massal selection. 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.

Clos Apalta was born in 1997 as the iconic wine of the Domaines Bournet-Lapostolle in Chile under the idea to magnify 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.

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 rated as TOP 3 and TOP 2 respectively in the same magazine. With the exceptional 2017 vintage, Clos Apalta was 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.



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	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, while 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 Apalta has 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 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, 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 (145-66 MY) from granitic and granodioritic material. On 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) and quartz gravel in the whole profile. Good drainage and slopes of 2-15%.