

Casa Lapostolle

C L O S

Apalta 2000

Region/District :

Premium sites from Apalta vineyards
Colchagua Valley, Rapel Valley, Chile

Grape Variety :

65% Merlot-Carmenere,
35% Cabernet Sauvignon

Harvest :

Hand-harvested in small baskets of 13-15 kg
from our non-irrigated 60 year old vines
between April 10th and April 19th 2000.

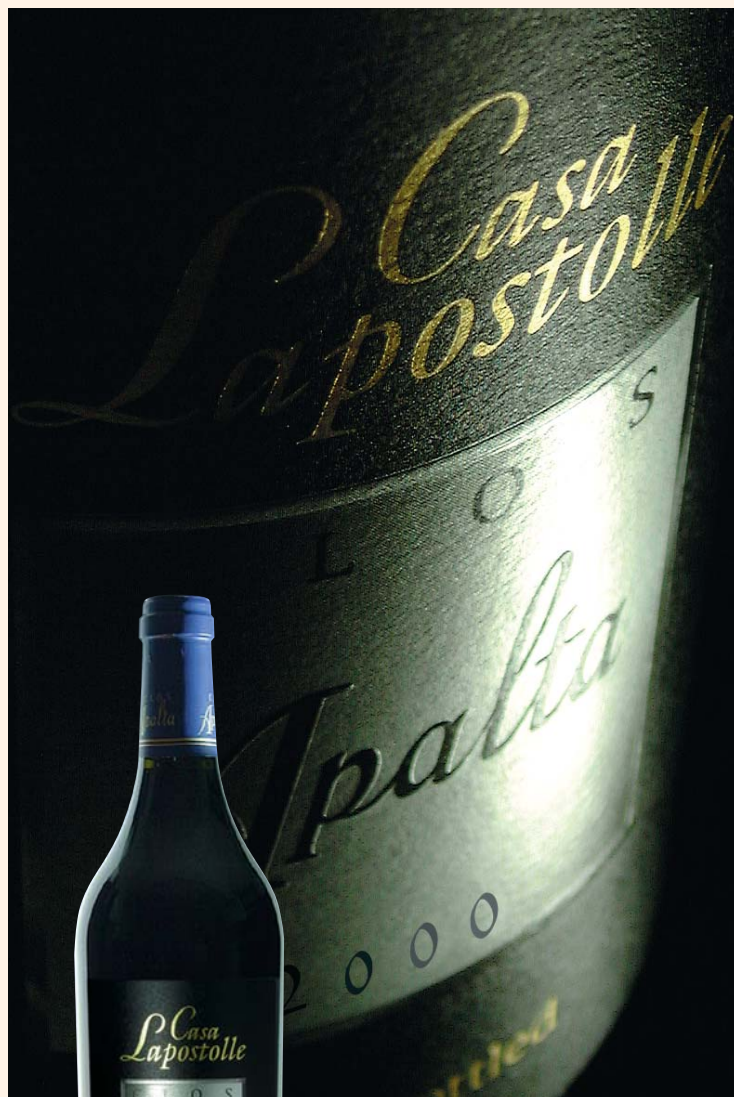
Conditions of the year :

In spite of unusual climatic conditions before
the 2000 harvest, with a rather rainy winter
in 1999, the weather in Apalta had been
consistently warm and dry in March and
April.

Our Carmenere, Merlot and Cabernet
Sauvignon grapes matured slower than in
other years. The dry conditions, good
vineyard management with green harvest to
control the yields and leaf removal to get
more exposure to the sun, led to the grapes
gaining great color and reaching their
complete ripeness. This has produced a great
vintage of Clos Apalta with exceptional
quality, balance and fine and smooth ripe
tannins.

Vinification :

- Must was fermented for 15 days at 27-29°C followed by a 15 day post-fermentation maceration.
- All the wine was aged for 21 months in new French oak barrels.
- Unfined and unfiltered
- Bottled in February 2002.



Tasting Notes :

Deep and intense red purple color.
Complex and seductive nose of red fruits,
blackberries, black cherry and raspberry, mixed
with toasted notes of vanilla, black chocolate
and coffee.
On the pallet the Clos Apalta has density,
volume, and fullness. The exceptional quality
of its tannins gives the wine not only a fine
and smooth texture, but also a well-structured
character, with great aging potential.
The finish of this lovely wine is long, velvety
and silky.

