

Casa Lapostolle

C L O S

Apalta 2001

Region/District:

Apalta vineyards.

Colchagua Valley, Chile.

Grape Variety:

80% Merlot-Carmenere 20% Cabernet.

Sourced from our very best lots of old vine fruit.

Harvest:

From April 2nd to April 12th 2001.

The crop was hand picked in small baskets to avoid bruising, with further hand sorting performed to remove leaves and unripe fruit.

Vintage:

Following the winter rains in 2000, the growing season (from October 2000 to March 2001) was marked by very dry and warm climatic conditions, particularly in January-February. With adequate water in the soils and generous sunshine, our non-irrigated Apalta vineyards slowly entered into progressive stress levels, achieving optimal fruit ripeness as April arrived. Under these notably dry conditions, the yields produced in 2001, were naturally low with 20hl/ha (1.25 tons/acre) on Cabernet Sauvignon, and 38hl/ha (2.4 tons/acre) on Merlot and Carmenere.

These conditions contributed to produce a Clos Apalta of exceptional concentration, complexity and character. This is a classic wine that is worthy of proper cellaring.

Vinification:

- The must was fermented 15 days with native yeasts, followed by 16-18 days of post-fermentation maceration.
- Fermentation temperature was between 26-28°C (78-82°F).



- All the wine was aged 22 months in new French oak barrels.
- Unfined and unfiltered.
- Bottled in March 2003.

Tasting Notes:

Deep and intense red purple color.
Complex and explosive nose of red fruits, blackberries, black cherry and raspberry, mixed with toasted notes of vanilla, cedar, black chocolate and coffee.
On the palate, the wine shows density, volume, concentration and fullness. Firm, round tannins give the Clos Apalta a well-structured character, highlighting the fine, smooth texture of the fruit.
The end palate is long, with velvety, silky highlights predominating on the finish.

