

# Casa Lapostolle

**Region/District:**

Premium sites from Apalta vineyards, Colchagua Valley, Chile

**Grape Variety:**

85% Carmenere-Merlot and 15% Cabernet Sauvignon

**Harvest:**

Hand-harvested from March 21st to April 5th 2002, in small baskets of 13-15 kg.

Coming from our non irrigated 60 years old vines.

**Vintage:**

The 2001 winter registered greater rainfall than is the average in Apalta, which caused the budding to be delayed by about one week compared to a normal year. In turn December and January were very dry and warm, allowing the fruit ripeness to be back on track in February. Even though there was some rain in some parts of the Central Valley at the end of March 2002, our Apalta vineyards were not affected by them. The bunches gained great color and reached their complete ripeness to produce a great vintage of Clos Apalta of an exceptional quality with very fine, smooth and ripe tannins.

**Vinification:**

- Must was fermented 15 days at 26-28°C (78-82°F) followed by 15 days of post-fermentation maceration.
- All the wine was aged 20 months in new French oak barrels.
- Unfined and unfiltered
- Bottled in February 2004.

**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.

In mouth, the wine is only 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, for a great aging potential.

The finish is long, velvety and silky.