

Casa
Lapostolle



CLOS

Apalta

2005



APPELLATION:

Premium sites from our Apalta vineyard in Colchagua Valley.

GRAPE VARIETY:

42% Carmenere, 28% Cabernet Sauvignon, 26% Merlot, 4% Petit Verdot.

HARVEST:

Hand-harvested from the 8th of April, in small baskets of 13-15 kg. Coming from non irrigated 60 years old vines.

CONDITIONS OF THE YEAR :

The 2004-2005 season began with a dry winter and a cold, cloudy spring. These conditions explain the delay in the budding and flowering periods, which were nearly two weeks late. Summer was quite normal and dry but during the last two weeks of February temperatures climbed, which had the effect of correcting the delays observed during the early stages of growth. The temperature decreased in March slowing down the ripening process but the month of April was exceptionally hot. Despite this, most of the harvest began later than in 2004, making this 2005 a late vintage.

VINIFICATION:

- 100% of the grapes were hand de-stemmed.
- 100% of the wine was produced and bottled by gravity in our Clos Apalta Winery.
- The must went to 6 days cold skin contact prior to fermentation in French oak vats of 75hl.
- Must was fermented by wild yeasts for 10 days at 28°C followed by a 7 to 20 days post-fermentation maceration depending on the variety.
- The wine was aged for 24 months in 100 % new French oak barrels.
- Unfined and unfiltered.

TASTING NOTES:

COLOR: Intense inked dark red with purple hints

NOSE: Exuberant and complex, with red and black fruit such as plums, black cherries combined with currant, berries, dry figs with black cocoa and a violet touch. Sweet spices like clover and vanilla give an elegant touch towards the finish.

MOUTH: Well balanced, an elegant wine which has a bright attack followed by round, velvety and polished tannins filling the mid palate and a rich long lasting finish.

SERVICE AND PAIRING: Decant for 3 hours and enjoy at room temperature (16 to 18°C). Ideal companion for game, lamb, and entrecote fillet. Also good with rich cocoa chocolate desserts.

www.casalapostolle.com