



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH

CLOS APALTA BY LAPOSTOLLE

Clos Apalta 2010

*A world class Blend in
the Bordeaux tradition.
The earth offers it up
and we respect the gift.*

GEOGRAPHIC CONDITIONS

Apalta is located at 170 kilometers South West of Santiago in the Colchagua Valley. The Vineyard is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on one side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe on the other. 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 for the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine and the river has a cooling influence on the climate.

CLIMATE CONDITIONS OF APALTA VALLEY

Apalta has special meso-climate that is different from the rest of Colchagua Valley. Its climate could be described as Semi-dry Mediterranean; with a winter only rainy season and a long dry summer season. Rains are highly concentrated during the winter reaching around 550 mm in on average. During the growing season (Oct-April), we have beautiful days and warm temperatures with no rain due to the height of the Coastal Mountains which partially block the cold influence of the Pacific Ocean. There are cool breezes in the afternoons and the night-time temperatures are cold. We benefit from a wide temperature fluctuation between night and day; 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, ensuring a long ageing potential.

THE SOIL

There is much diversity in the soil, and our Clos Apalta comes from hillside colluvial granitic soils, lightly textured with layers of clay.

VINTAGE CONDITIONS IN 2010

The fall - winter 2009, was much drier and cooler than usual, with about 30% less rainfall. September was also cold, so bud break happened a bit later than normal. The spring showed normal amounts of rainfall but with very low temperatures. These cold conditions disturbed the pollination and naturally lowered the yields. Fortunately, during second half of December the normal sunny conditions returned. At that point the plants had from 8 to 10 days of delay in their development. Summer brought us cool nights preserving grapes freshness and inducing the concentration of aroma. Summer also brought the world's fifth largest earthquake ever recorded, so the few days delay of the crop were a blessing in order to organize the winery and get ready to crush the grapes.

WINEMAKING

Our winemaking philosophy is to reflect the terroir from Apalta by crafting a wine based in Carmenère. A truly hand crafted wine, we nurture our vines and attend to every detail to preserve the potential of the grapes. We hand harvest the fruit in small 14 kilos cases. The grapes were 100% hand de-stemmed in our Clos Apalta Winery so we maintain complete control of the quality. We fill our French oak vats by gravity. Then nature did its work, allowing native yeasts that slowly ferment the must into wine with temperature control less than 28° C. Macerations lasted for about 4-5 weeks and during all that period we did manual punch downs to extract enough compounds from skins and seeds to get the desired structure and concentration. We rack the young new wine straight into 100% new French oak barrels by gravity. Malolactic fermentation happens in barrels, where the wine stays for 24 months, ageing patiently. The wine is bottled by gravity without any treatment or filtration.

TASTING NOTES

Color: Dark and deep inky purple red color.

Nose: Still young, but opening towards ripe and expressive red and black fruit, such as plums, red cherries, dry figs and blueberries. Spices such as vanilla, clover and white pepper.

Palate: With a concentrated structure, this wine has a round and packed attack followed by velvety and polished tannins filling the mid palate and a ripe and rich long lasting finish.

Service and food pairing: Open and leave to breathe for a couple of hours or carefully decant for minimum 1 hour and enjoy at room temperature; 16 to 18°C (60 to 65°F). Ideal companion for game, lamb, and entrecote fillet. Also good with rich cocoa chocolate deserts.

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BY THE NUMBERS:

APPELLATION

Region/District: Colchagua Valley, Chile.

Grape Variety: 71% Carmenère, 18% Cabernet Sauvignon and 11% Merlot.

VINEYARD

Climate data: Average Max Temp: 23°C; 74°F.
Average Min Temp: 7°C; 45°F.
Average Rainfall: 550 mm.

Vineyard

Management:

Organic and Biodynamic vines management under process of certification by Ceres (Germany) and Demeter. Carmenère and Cabernet Sauvignon Pre-floxera old vines planted in 1920 not grafted. High density plantation: 5.400 to 6.666 pl/hectare. Yields: Average 2.000 - 3000 Kg/he or 830 - 1.300 Kg/acre. Morning sun leaf removal and green harvest to fine tune yields. Hand harvested from the 17th of March until the 14th of May 2010.

WINEMAKING

Grapes Selection: 100% hand de-stemmed in our Clos Apalta Winery.

Fermentation: 100% Wild yeast in small French oak vats.
Skin contact up to 5 weeks.

AGEING

Ageing: 100% of the blend in 225 lts new French oak barrels for 24 months.

Coopers: Saury, Taransaud, Seguin Moreau, Demptos, Sylvain and Radoux. Medium toast mainly.

Fining and filtering:

Not fined, cold stabilized or filtered.

PRODUCTION

Date of Bottling: From 4th to 7th of September 2012.

Cases produced: 5.381 cases of 12 bottles.

AWARDS AND ACCOLADES

Wine Spectator	Wine and Spirits	Wine Enthusiast
1997: 91	1997: 94	1997: 93
1999: 92	1999: 94	1999: 94
2000: 94 TOP 3	2000: 92	2002: 92
2001: 95 TOP 2	2001: 94	2003: 94
2002: 93	2002: 94	2004: 91
2003: 94	2003: 92	2005: 94
2004: 93	2005: 94	2007: 93
2005: 96 TOP 1	2006: 93	2008: 95 Editor's Choice.
2006: 94	2008: 91	2009: 93
2007: 93		Steven Spurrier
2008: 92		2007: 18,5/20
2009: 96		La CAV Wine Guide
Expovina Switzerland		2007: Best Icon Wine
2007: Gold medal and overall winner of the Chilean Selction.		2008: 92
Decanter Asia Wine Awards 2012		2009: 96
2009: Chilean Red Blend Regional Trophy		Guía Mujer y Vino
		2008: 94
		2009: 95, Best Icon Wine

Clos Apalta 2005: #1 wine in TOP 100 Wine Spectator


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"When I first came to Apalta It struck me; unique geography, climate and old vines that are not grafted. The potential that lay hidden in this incredible place came to reality with the creation of Clos Apalta."

Jacques Begarie, Chief Winemaker.