



Elos Apalta

2021

Le Petit Clos

VINTAGE	2021
TYPE OF WINE	Bordeaux Blend
D.O.	Apalta
VARIETIES	68% Carmenere 16% Cabernet Sauvignon 15% Merlot 1% Cabernet Franc
HARVEST	March 8 th to May 3 th
PRODUCTION	9.510 cases of 9L equivalent

TASTING NOTES

COLOR

Deep purple red color with pretty deep violet hues.

NOSE

Expressive nose with spicy aromas dominating, black and red fruit with a fresh edge.

PALATE

Well balanced, with a round and juicy structure given by the Carmenere base. Freshness at the finish that last for a long time.

TECHNICAL DATA

ALCOHOL CONTENT	14.5% vol.
PH	3.56
TOTAL ACIDITY	3.9 gr/L (SO ₄)
RESIDUAL SUGAR	2.30 gr/L 37.5cL,
AVAILABLE FORMATS	37.5cl, 75cL, 1.5L.

WINEMAKING

MACERATION TIME

5-6 weeks with manual punch down.

FERMENTATION TYPE

100% in 75hL French oak vats. Malolactic in new oak barrels.

FERMENTATION TEMPERATURE

28°C to 30°C

AGEING

19 months in French oak barrels. 37% in new French oak barrels and 63% in second use French oak barrels. Fining and Filtering: Neither fined nor filtered. Cold stabilization

BOTTLING DATE

February 27th, 2023

AWARDS AND SCORES

96 pts - James Suckling



LE PETIT CLOS
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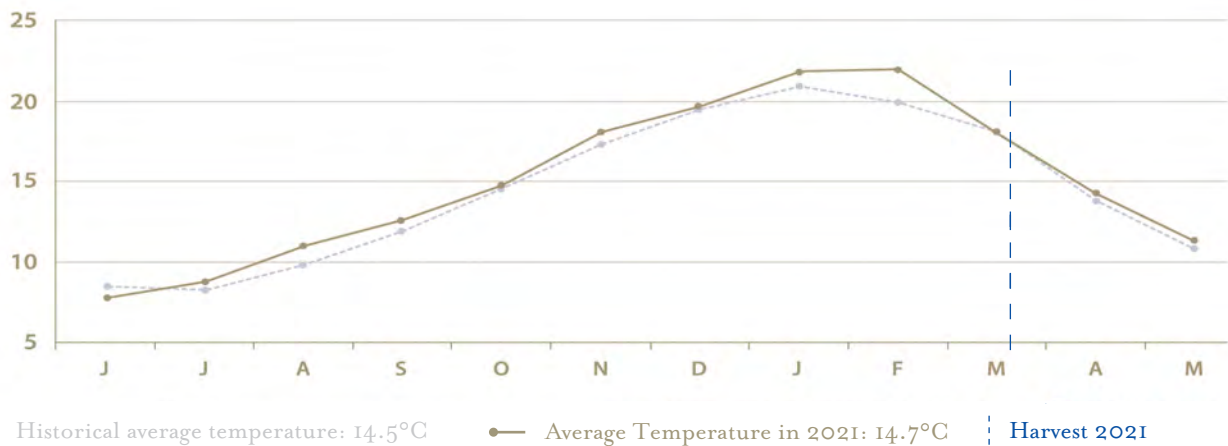
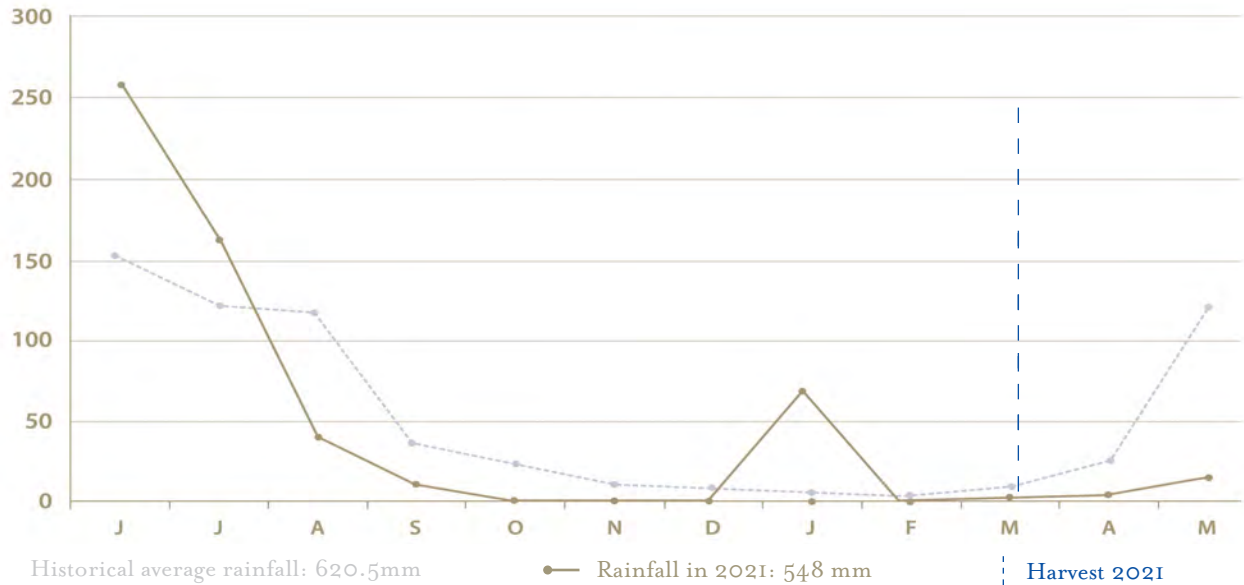
Clos Apalta

APALTA

DOMINIO DE LOS ANDES
DOMINIO BOURNET-LARDET

Clos Apalta

— VINTAGE CONDITIONS IN 2021 —



The 2021 vintage was challenging as it brought a scenario of climatic disruptions and the development of the COVID-19 pandemic. The winter was mild, with temperatures 2% higher on average. We had a good amount of rain, 63% more than the previous vintage. The spring changed the temperature pattern with a wider thermal amplitude and an increase in maximum temperature and lower minima. The flowering arrived about 10 days earlier than the average, from the 5th to the 23rd of November. No frost or heat waves were recorded. The summer brought a climatic phenomenon called an "atmospheric river" that resulted in a 68 mm rain from the 29th to the 31st of January. This event has never been recorded before and coincided with the veraison. From this event onwards, the weather switched to be consistently cooler with temperatures 12% lower than the historical average. During February we had particularly overcast conditions, solar radiation was 8% down compared to the average of the last 5 seasons. The fall was fortunately dry and cold, it helped with the health of the vines. Under these significant cold conditions, the maturity arrived slowly, the accumulated heat was lower than in the past four vintages which was a positive factor. The yields ended up being generous considering the challenges we faced, and most importantly with grapes that produced wines of excellent quality.



Clos Apalta

HISTORY

The history of Clos Apalta lies in one of the oldest Cabernet Sauvignon and Carmenere vineyards in Chile if not the world. Tucked away in the Colchagua Valley near the town of Santa Cruz, the Apalta Valley was the chosen location of a visionary, who in 1910s planted this amazing vineyard using a unique French massal selection. In 1994, Alexandra Marnier Lapostolle and her husband Cyril de Bournet acquired the property. True to the demands of the family, their ambition was to produce an exceptional wine and to pave the way for the qualitative development of the country's fine wines.

Clos Apalta was created in 1997 as the iconic wine of Domaines Bournet-Lapostolle in Chile with the idea of magnifying the exceptional terroir of Apalta with French expertise. Shaping the vineyard foot by foot, building a state-of-the-art gravity fed winery, the family succeeded in making Clos Apalta one of the most iconic wines in South America.

The 2005 vintage was chosen TOP #1 by the Wine Spectator magazine and recognized as "Wine of the Year". Clos Apalta is the only South American wine to receive this award. In addition, the same magazine also rated respectively the 2000 and 2001 vintages as TOP 3 and TOP 2. The exceptional Clos Apalta 2017 vintage was awarded 100 points by famed American journalist and wine critic James Suckling, for the third time, hence consolidating its position in the "Legends of Chile" ranking.

The team behind the creation of Clos Apalta is currently being led by the founders' son and Seventh Generation of the Bournet-Lapostolle family, Charles de Bournet



DOMAINES
BOURNET-LAPOSTOLLE

ESTATE

Clos Apalta is located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

CLOS APALTA VINEYARD

Location	El Condor, Apalta Valley Colchagua Valley
Coordinates	34°36'30.77"S 71°17'46.34»W
Elevation	185 - 385 meters above sea level
Distance from the Sea	70 Kilometres
Surface area	53 ha selected of 160 ha total
Plantation	16 ha 1907-1940, 5.681 plants/ha 21 ha 1997-2000, 6.666 plants/ha 16 ha 2005-2012, 6.666 plants/ha
Training System	Vertical Trellis in a Double Guyot
Production Yields	40 hL/ha
Certification	Organic Management HCCP, Sustainable Wine of Chile Certification by Ecocert

GEOGRAPHIC CONDITIONS

Apalta is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on the southern side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe. 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 of the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine. The river on the other hand has a cooling influence on the climate.

CLIMATE CONDITIONS

Apalta has a special meso-climate that is different from the rest of the Colchagua Valley. Its climate could be described as semi-dry Mediterranean with a rainy season in winter and a long dry summer season. During the growing season Apalta benefits from warm temperatures, with no rain due to the height of the Coastal Mountain that partially block the breeze of the Pacific Ocean. We benefit from a wide temperature fluctuation between day and night 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. This contributes to preserving the fruit and high levels of natural acidity which in turn allows for a long ageing potential.

SOIL

Apalta has incredibly old soils which originated mainly in the Cretaceous period (145-66 MY) from granitic and granodioritic material. On the hillside, the soils present angular stones that are well decomposed with moderate to fine texture and clay underlying subsoils. On the semi and flatter areas, colluvial and some older alluvial materials can be found and are issued from material coming from the piedmont and the river. With a thicker texture (sandy to sandy loam) and quartz gravel can also be found. Good drainage and slopes of 2-15%.