



Maison fondée en 1827

Clos Apalta 2015

GEOGRAPHIC CONDITIONS

Apalta is located at 170 Kilometers South West from 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.

CLIMATIC CONDITIONS OF APALTA VALLEY

Apalta has a 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 over 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 colluvial granitic soils, lightly textured with layers of clay.

VINTAGE CONDITIONS IN 2015

Winter 2014 was considered as rainy in Apalta, with higher temperatures compared to the previous season, moving from a minimum of 4,5°C to 14,7°C maximum. This translate into 0,5°C more than the 2014 period. Spring 2014 had moderate temperatures allowing good bud break and blooming, been both very homogeneous. Summer was more temperate than usual, with some heat waves that lasted for 5 consecutive days in January. This season Colchagua registered the higher growing degree days' sum of the last three periods, due mainly to the high temperatures registered towards the end of summer, made of March the warmest of the last decades. However, grapes showed excellent quality when picked with a good aromatic expression and good tannic structure.

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 cases of 14 kilos. The grapes are 100% hand de-stemmed in our Clos Apalta Winery so we maintain complete control of the quality. 83% of grapes were fermented in our French oak vats while 17% was fermented in new French oak barrels. Then nature does its work, allowing native yeasts that slowly ferment the must into wine, controlling temperature lower than 28° C. Macerations lasted for about 5-6 weeks and during all that period we did manual punch downs to extract enough compounds from skins to get the desired structure and concentration. We rack the young new wine straight into 100% new French oak barrels by gravity. Malolactic happens in barrels, where the wine stays for 26 months, ageing patiently. The wine is bottled by gravity without any treatment or filtration.

TASTING NOTES

Color: Deep ruby red color with purple edges.

Nose: Complex nose opening towards ripe black fruit such as cassis, blackberry and fig, along with nuts, cinnamon and liquorice notes.

Mouth: Intense creamy attack with black fruit flavors. Long lasting velvety tannins. Intense and elegant finish.

Service and food pairing: Open and leave to breathe for a couple of hours or carefully decant for minimum 1 hour or age for several years. Enjoy at 17°C (64°F). Ideal companion for a canard à l'orange, rack of lamb with rustic mashed potatoes or to finish a meal with a selection of a high percentage cacao chocolate.

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



Clos Apalta



2015

VALLE DE APALTA

DOMAINES BOURNET-LAPOSTOLLE



*"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.*

Clos Apalta 2015

BY THE NUMBERS

APPELLATION

Region/District: Apalta Vineyard, Valle de Colchagua, Chile.
Grape Variety: 46% Carmenère, 30% Cabernet Sauvignon, 19% Merlot and 5% Cabernet Franc.

VINEYARD

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

Vineyard Management:

- Organic certified vineyards by CERES (Germany).
- Biodynamic certified vineyards by DEMETER (Germany).
- Carmenère and Cabernet Sauvignon Pre-filoxera old vines planted in 1920 not grafted.
- High density plantation: 6.666 pl/ hectare. - 5.400 pl/hectare.
- Yields: Average 2.000-3.000 Kg/he or 830-1.300 Kg/acre.
- Morning sun leaf removal and green harvest to fine tune yields.
- 100% hand harvested from March the 9th until May the 5th.

WINEMAKING

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

Fermentation: 100% native yeast.
95% fermented in French oak vats of 75 Hl and 5% in new French oak bordeaux barrels.
Skin contact up to 5 weeks.

AGEING

Ageing: 100% of the blend in 225 lts new French oak barrels for 26 months.
Coopers: Saury, Taransaud, Seguin Moreau, Demptos, Sylvain and Radoux.
Mostly medium toast.

Fining and filtering

Not fined, cold stabilized or filtered.

PRODUCTION

Date of Bottling: From July 3rd to 7th, 2017.
Cases produced: 6.121 cases of 9 liters.

AWARDS AND ACCOLADES

| Wine Spectator | James Suckling | Wine Enthusiast | Wine Advocate |
|-----------------------|-----------------------------|----------------------|---------------|
| 1997: 91 | 1997: 96 | 1997: 93 | 1997: 93 |
| 1999: 92 | 1999: 94 | 1999: 94 | 1999: 91 |
| 2000: 94 TOP 3 | 2000: 94 | 2002: 92 | 2000: 92 |
| 2001: 95 TOP 2 | 2001: 95 | 2003: 94 | 2001: 90 |
| 2002: 93 | 2002: 91 | 2004: 91 | 2002: 92 |
| 2003: 94 | 2003: 92 | 2005: 94 | 2003: 95 |
| 2004: 93 | 2004: 93 | 2007: 93 | 2004: 91 |
| 2005: 96 TOP 1 | 2005: 97 | 2008: 95 | 2005: 91 |
| 2006: 94 | 2006: 93 | Editor Choice | 2009: 91 |
| 2007: 93 | 2007: 90 | 2009: 93 | 2010: 91 |
| 2010: 91 | 2008: 95 | #3 Cellar Selection | 2011: 93 |
| 2008: 92 | 2009: 94 | 2010: 93 | 2012: 91+ |
| 2009: 96 | 2010: 97 | 2011: 95 | 2013: 92 |
| 2010: 94 | 2011: 96 | 2012: 94 | |
| 2011: 92 | 2012: 96 | 2013: 94 | |
| 2012: 93 | 2013: 96 | | |
| 2013: 93 | 2014: 100 | | |
| | 2015: 100 | | |
| Wine and Spirits | La Cav | Woman Wine Guide | Tim Atkin |
| 1997: 94 | 2007: Best Icon Wine | 2008: 94 | 2013: 93 |
| 1999: 94 | 2008: 92 | 2009: 95 | 2014: 94 |
| 2000: 92 | 2009: 96 | 2010: 95 | |
| 2001: 94 | 2010: 95 | | |
| 2002: 94 | 2011: 96 | | |
| 2003: 92 | 2012: 94 | | |
| 2005: 94 | 2013: 96 | | |
| 2006: 93 | 2014: 98 | | |
| 2008: 91 | | | |