



# Clos Apalta

2020

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VINTAGE	2020
TYPE OF WINE	Bordeaux Blend
D.O.	Apalta
VARIETIES	64% Carmenère 19% Cabernet Sauvignon 15% Merlot 2% Petit Verdot
HARVEST	March 2th to April 6th
PRODUCTION	9.725 cases of 9L equivalent

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#### TASTING NOTES

##### COLOR

Dark rich red with purples hues.

##### NOSE

Expressive nose with red fruit such as black and red cherry, figs and plums. with a spicy and black pepper notes.

##### PALATE

Complex and concentrated with broad tanins that open up the palate, with intense structure that bring more fruit and spices towards a very long finish.

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#### TECHNICAL DATA

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ALCOHOL CONTENT	15.0% vol.
PH	3.71
TOTAL ACIDITY	3.73 gr/L (SO <sub>4</sub> )
RESIDUAL SUGAR	2.55 gr/L
AVAILABLE FORMATS	37.5cL, 75cL, 1.5L, 3L, 6L, 9L, 12L, 15L, 27L.

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#### WINEMAKING

##### MACERATION TIME

5-6 weeks with manual punch down.

##### FERMENTATION TYPE

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

##### FERMENTATION TEMPERATURE

28°C to 30°C

##### AGEING

27 months in French oak barrels, 85% new, 15% second use. Fining and Filtering: Neither fined nor filtered.

##### BOTTLING DATE

August 15<sup>th</sup>, 2022

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#### AWARDS AND SCORES

99 pts - James Suckling

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DOMAINES  
BOURNET-LAPOSTOLLE

*Clas*



2020

APALTA

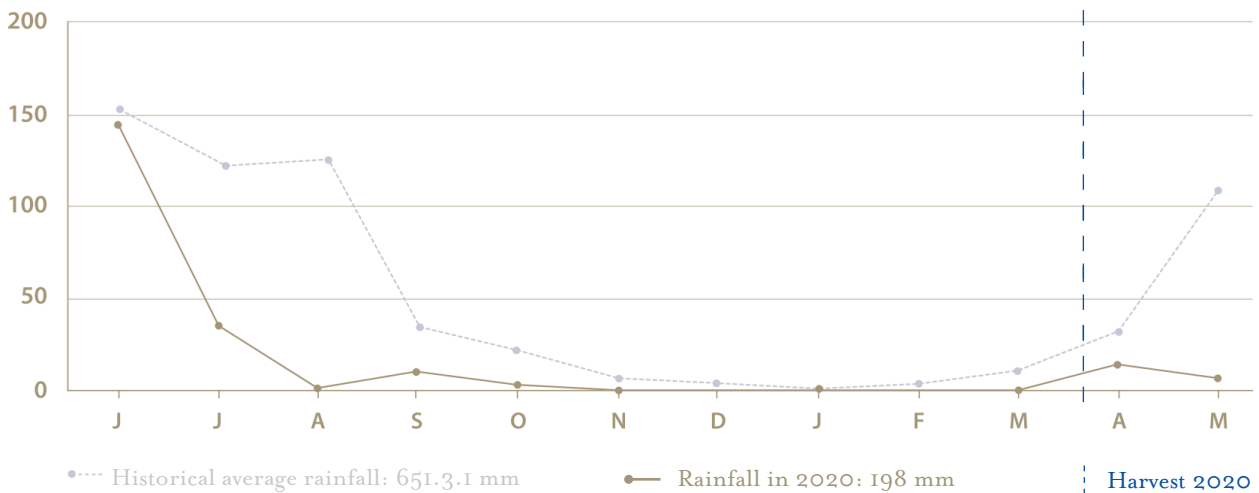
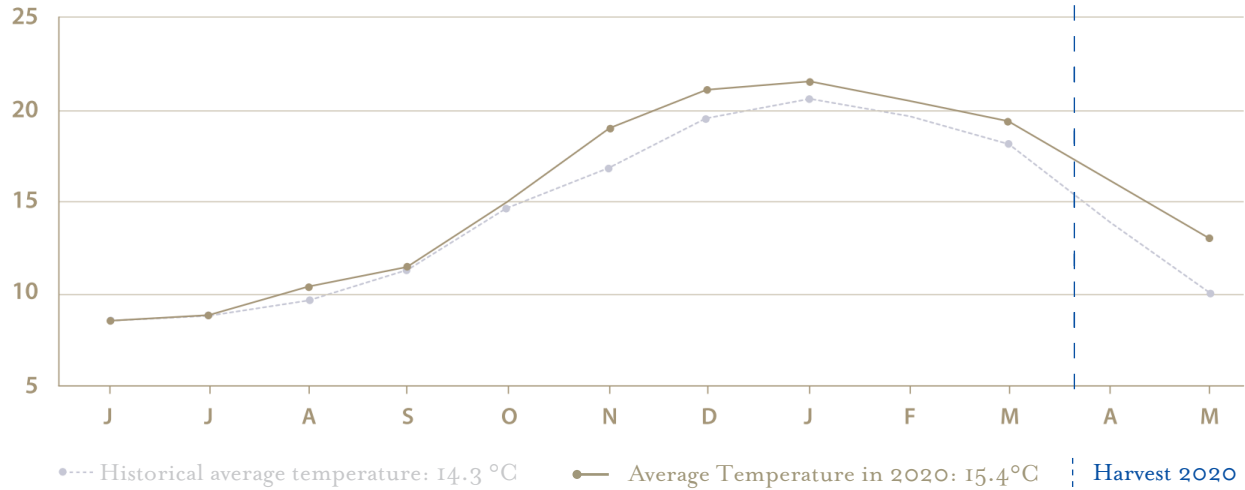
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DOMAINES BOURNET-LAPOSTOLLE

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# Clos Apalta

## — VINTAGE CONDITIONS IN 2020 —



The 2020 vintage was a challenging one due to climatic disruptions and the COVID-19 pandemic. The winter had a 72% rainfall deficit, which meant early irrigation was necessary. Spring was marked by dry conditions and high temperatures, leading to early flowering. Unfortunately, two frost events affected the Cabernet Sauvignon yields. Heat waves during the end of spring and beginning of summer entailed careful canopy management and irrigation. However, the dry conditions resulted in excellent sanitary conditions for the fruit. The harvest began 10 days earlier than usual and was carried out with sector-by-sector, block-by-block harvesting due to uneven maturity. Quality control and selective harvesting led to reasonable yields of excellent quality. This season has delivered elevated levels of most compounds of the grape must: sugars, tannins, and an unexpectedly impressive acidity. The COVID-19 pandemic added to the challenge. Despite the hurdle, the team's unfaltering commitment resulted in a successful harvest.





# 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%.