

Casa Lapostolle

C L O S

Apalta 1999

Region / District :

*Premium sites from the Apalta vineyards,
Colchagua Appellation, Rapel Valley, Chile.*

Grape Variety :

*Blend of 35% Carmenère, 30% Merlot,
22% Cabernet Sauvignon and 13% Malbec.
Non irrigated 60 years old vines.*

Harvest :

The climatic conditions of the last vintage of the century will be remembered as one of the driest of these last decades in Chile. For all the varieties, average yields were very low and all the conditions were met to produce premium red grapes from our favorite terroir. The very few berries left on the vines ripened slower than expected at the beginning, tasting great with good acidity balance and concentration in the tannins when hand-crushed in small baskets of 15 kgs, from March 19th to March 27th, according to the varieties.

Vinification :

- *Must was fermented for 18 days at 26 - 28°C, followed by a 15 days post-fermentation maceration.*
- *All the wine was aged 21 months in French new oak barrels.*
- *Neither fined nor filtered.*
- *Bottled in February 2001.*

Tasting Notes :

*Deep and intense black purple color.
Explosive nose of red fruits, blackberries,
black cherry and raspberry, mixed with complex notes of toasted vanilla, cedar, black chocolate and coffee.*

In mouth, the wine is only density, volume, concentration and fullness. The present and round tannins give the wine a solid and well-structured character.

The finish is long, velvety and silky.

