Cuvée Alexandre Cabernet Sauvignon 2016

WINE DESCRIPTION
Sourced from our own vineyards, Cuvée Alexandre wines express our dedication to quality and the expression of the Terroir of Lapostolle Wines Vintage 2016 is characterized for a late beginning, due to the “Fenómeno del Niño” that began in 2015 with dry conditions and a cooler spring that delayed bud break. Summer started hot as usual but later it brought clouds and colder days so the maturity of the grapes was delayed. The conditions were exceptional to keep good levels of intensity in our Cabernet Sauvignon parcels in Apalta.

ABOUT THE VINEYARD
Apalta is located 170 Kilometres South West of Santiago in the Colchagua Valley. The Vineyard is situated on a North to South exposure, which is quite rare in Chile. Apalta has special meso-climate that is different from the rest of Colchagua Valley. Its climate could be described as semi-arid Mediterranean; with a winter only rainy season and a long dry summer season.

WINE PRODUCTION
As a general winemaking philosophy, in our Cuvée Alexandre Cabernet Sauvignon we look for elegance, balance and ageing potential. To express the terroir of Apalta is our mission; so, our winemaking philosophy remains very natural a process with minimal intervention. Our key points are 100% hand harvest in small cases of 14 kilos, strict fruit selection by 100% optical state of the art grape selection. Gentle extraction methods and a judicious use of oak to preserve the fruit but integrate the complexity that a wine of this quality deserves.

TASTING NOTES
Colour: Intense and deep red colour with purple edges.
Nose: Expressive and intense with cassis and black currant aromas.
Palate: Elegant with round and persistent tannins, with fresh cherry along with a light toast flavour.

FOOD PAIRING
Keep for many years or decant and serve at 16°C (60°F). High flavouring dishes as lamb shank with herbs or pork fillet with mustard and honey.

VINEYARD & PRODUCTION INFO
Vineyard name: Condor de Apalta
Soil composition: Granitic origin
Training method: Espalier
Exposure: Northern
Year vineyard planted: 1920
Harvest time: March - April
First vintage of this wine: 1996
Bottles produced of this wine: 85,128
Certified eco-friendly practices: Biodynamic-Demeter
Certified vineyards: Ceres

WINEMAKING & AGING
Varietal composition: 100% Cabernet Sauvignon
Time on its skins: Up to 4 weeks
Fermentation container: Stainless steel tanks
Maceration technique: Wild yeast
Type of aging container: Barrels
Age of aging container: 13% new, 30% in second use 57% third and fourth use
Type of oak: French
Length of aging before bottling: 14 months