



PRODUCER PROFILE

Estate owned by: Charles de Bournet
 Marnier Lapostolle
 Winemaker: Andrea León
 Total acreage under vine: 447
 Estate founded: 1994
 Region: Valle Central
 Country: Chile

Lapostolle Grand Selection Merlot 2017

WINE DESCRIPTION

At Lapostolle our mission is to capture the freshness of the fruit. Young and expressive; bright and vivid, define the characteristics of our Lapostolle Wines.

ABOUT THE VINEYARD

Rapel Valley is located in the central part of Chile, including the sub Valleys of Cachapoal and Colchagua. It exhibits a semi-arid Mediterranean climate with a winter only rainfall pattern. During the growing season, we have warm and dry days and pleasantly cool nights as a result of cold breezes coming from the Andes Mountains.

WINE PRODUCTION

The grapes were carefully harvested and transported to the winery. We obtained clean and pure fruit with strict quality control thanks to the state of the art technology, our Vistalys optical berries selection. Then all the grapes were macerated up to 4 weeks to extract structure and color. During maceration, the fermentation lasted about 2 weeks in 100% stainless steel tanks, at 24-28°C. After maceration 55% of the wine was aged in French oak barrels for 5 months to give an extra layer of complexity while keeping the fruit expression. The remaining 45% was aged in stainless steel tanks; The result is great fruit with a fresh and pleasant palate. The wine was slightly filtered and clarified before the bottling.

TASTING NOTES

Color: Clean burgundy color with cherry hues.

Nose: Expressive nose of red and black fruit such as blackberry along with fresh aromas such as thym and black pepper.

Palate: Medium body with a good fruit expression. Good balance among components.

FOOD PAIRING

Serve at 15°C (59°F). The ideal companion for pastas with red sauces, or paprika stuffed with quinoa and tomatoes, or a pizza with mushrooms and pepperoni.

VINEYARD & PRODUCTION INFO

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|--------------------------------|-------------------------------|
| Vineyard name: | Las Kuras Vineyard |
| Soil composition: | Alluvial and Colluvial origin |
| Training method: | Espalier |
| Harvest time: | March - April |
| First vintage of this wine: | 2005 |
| Bottles produced of this wine: | 246,000 |

WINEMAKING & AGING

| | |
|-----------------------------------|----------------------------------------|
| Varietal composition: | 86% Merlot, 12% Syrah, 2% Petit Verdot |
| Prefermentation technique: | Cold maceration |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 14 days days |
| Fermentation temperature: | 24- 28 °C °F |
| Malolactic fermentation: | Yes |
| Type of aging container: | Barrels |
| Size of aging container: | 225 L |
| Type of oak: | French |
| Length of aging before bottling: | 5 months |