Lapostolle Grand Selection Sauvignon Blanc 2018

WINE DESCRIPTION
At Lapostolle, to capture the freshness of the fruit is our mission. Young and expressive; bright and vivid, define the characteristics of our Lapostolle Wines. At harvest we saw good temperature and luminosity during spring, lack of rains when blooming, lack of spring frosts and proper water management during growing season and ripening are positive conditions to highlight from the season in Las Kuras vineyard. Harvest started about 2 weeks later than previous vintage.

ABOUT THE VINEYARD
Rapel Valley is located in the central part of Chile. It includes the sub Valleys of Cachapoal and Colchagua. It exhibits a semi-arid Mediterranean climate with a winter-only rainfall pattern. Our Sauvignon Blanc comes from a very special area in Cachapoal, directly beneath the foothills of the Andes. The vines grow with the cold influence of the mountains and express all the minerality of the vineyards unique stony soil. “Las Kuras” means stones in the native Mapuche language.

WINE PRODUCTION
We want to enhance the best fruit that Rapel Valley offers its structure and natural acidity. Our key points are strict fruit selection with Vistalys, natural juice decantation and low temperature fermentation in stainless steel tanks. We added 15% of Sauvignon Gris. The result is a wine that showcases its natural flavors and acidity. Delicate notes of white fruits and rounded mid palate.

TASTING NOTES
Color: Pale yellow with green edges
Nose: Very clean and expressive nose of white fruit and citrics.
Taste: Fresh and unctuous palate with long finish.

FOOD PAIRING
Perfect for an aperitif, clams with cheese, lemon and coriander and jam and melon salad. Serve well chilled from 6 to 8°C (42°F to 46°F).

VINEYARD & PRODUCTION INFO
Vineyard name: Las Kuras Vineyard
Soil composition: Alluvial or Coluvial origin
Training method: Espalier
Harvest time: March- April
First vintage of this wine: 2004
Bottles produced of this wine: 361,536

WINEMAKING & AGING
Varietal composition: 85% Sauvignon Blanc, 8% Sémillon, 7% Sauvignon gris
Maceration technique: Gentle extraction
Type of aging container: Stainless steel tanks
Length of aging before bottling: 5 months