



Lapostolle

FRENCH IN ESSENCE, CHILEAN BY BIRTH



PRODUCER PROFILE

Estate owned by: Charles de Bournet
Marnier Lapostolle
Winemaker: Andrea León
Total acreage under vine: 447
Estate founded: 1994
Region: Colchagua & Casablanca Valley
Country: Chile

Cuvée Alexandre Cabernet Sauvignon 2018

WINE DESCRIPTION

Sourced from our own vineyards, Cuvée Alexandre wines express our dedication to quality and the expression of the Terroir of Lapostolle Wines. The 2017 vintage started with a very cold winter followed by a dry weather with high temperatures and luminosity. The heat continued during summer and accelerated the ripeness that arrived about 2 weeks earlier than usual. We started harvesting grapes for Cabernet Sauvignon on February at Apalta vineyards in order to obtain fresh and vibrant fruit.

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

Intense, deep red color with purple edges. Expressive and intense nose with cassis and black currant aromas. Elegant palate with round and persistent tannins, with fresh cherry along with a light toast flavor.

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:	90% Cabernet Sauvignon, 4% Cabernet Franc, 4% Petit Verdot, 2% Carménère
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