



# 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  
Winery production: 5,100 Bottles  
Region: Rapel Valley  
Country: Chile

## Lapostolle Grand Selection Carmenère 2019

### WINE DESCRIPTION

The mission of the Grand Selection Tier is to capture the freshness of the fruit. Young, expressive, bright, and vivid are defining characteristics of Lapostolle Grand Selection wines.

Rapel Valley is one of the few places where Carmenère grows in ideal conditions. It 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. Rapel also has a cool influence from the Pacific's Humboldt Current, which lowers temperatures in the coastal areas of the Valley. This leads to warm days with ample sunlight and dry conditions, allowing a slow ripening period. Carmenère is able to fully ripen but maintain all its fresh notes that are so unique to the variety.

Grapes were harvested and carefully transported to the winery in Colchagua. We obtained clean and pure fruit with strict quality control, thanks to the state of the art technology, our Vistalys optical berries selection for 98% of the grapes and the remaining 2% was hand destemmed. 97% of the grapes were fermented in stainless steel tanks and the remaining 3% was fermented in wooden vats at 28-30°C with gentle extraction methods.

### TASTING NOTES

Lapostolle Grand Selection Carmenère displays a fresh nose with red fruits such as strawberries and plums in addition to red paprika and spices. It is well-balanced with a lovely red fruit expression, a medium structure, and juicy tannins.

### FOOD PAIRING

Serve with lightly spicy grilled meat dishes or fish seasoned with spices such as paprika.

### VINEYARD & PRODUCTION INFO

|                                |                               |
|--------------------------------|-------------------------------|
| Vineyard name:                 | Las Kuras Vineyard            |
| Soil composition:              | Alluvial and Colluvial Origin |
| Training method:               | Espalier                      |
| Year vineyard planted:         | From 1992                     |
| Harvest time:                  | March                         |
| First vintage of this wine:    | 2009                          |
| Bottles produced of this wine: | 5,100                         |

### WINEMAKING & AGING

|                                  |                          |
|----------------------------------|--------------------------|
| Varietal composition:            | 85% Carménère, 15% Syrah |
| Fermentation container:          | Stainless steel tanks    |
| Maceration technique:            | Gentle Extraction        |
| Type of aging container:         | Barrels                  |
| Size of aging container:         | 225L                     |
| Length of aging before bottling: | 5 months                 |
| Prefermentation technique:       | Cold maceration          |

### ANALYTICAL DATA

|                 |          |
|-----------------|----------|
| Alcohol:        | 14%      |
| pH level:       | 3.66     |
| Residual sugar: | 2.47 g/L |
| Acidity:        | 3.45 g/L |