



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: 118,800 Bottles
Region: Colchagua Valley
Country: Chile

Lapostolle Cuvée Alexandre Cabernet Sauvignon 2021

WINE DESCRIPTION

Named to honor the family's legacy of fine wines and spirits dating back to 1827, the Cuvée Alexandre wines are produced entirely from Apalta estate grapes. Cuvée Alexandre Cabernet Sauvignon, the flagship of the line, is a global benchmark of quality for the variety.

The Apalta DO lies within a projection of the Coastal Cordillera, a small mountain range of decomposed granite between the Andes and the Pacific Ocean within the Colchagua Valley. The family's estate – the 'Clos' – is protected by a horseshoe-shaped mountain that shelters vines from the extreme influences of the Andes and Pacific.

The hills provide relief from the afternoon sun in summer, creating slightly cooler conditions than the rest of the valley. Below, the Tinguiririca River cuts along the valley, providing natural drainage for winter rains. Here, conditions are perfect for elegant, complex wines with great structure, depth, color, and aging 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.

TASTING NOTES

Cuvée Alexandre Cabernet Sauvignon is elegant and expressive, with intense aromas of ripe fruit, fresh cherry, black currant, and light toast. It boasts a velvety palate with persistent tannins and a lingering finish. It is a unique wine true to its origin, a classic expression of Cabernet Sauvignon.

FOOD PAIRING

Drink now with a lamb shank with herbs or a pork chop with mustard and honey, or cellar for many years.

VINEYARD & PRODUCTION INFO

Vineyard name:	El 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:	118,800
Certified Eco-Friendly Practices:	Biodynamic-Demeter
Certified Vineyards:	Ceres

WINEMAKING & AGING

Varietal composition:	85% Cabernet Sauvignon, 7% Cabernet Franc, 4% Merlot, 4% Petit Verdot
Fermentation container:	Stainless steel tanks
Maceration technique:	Wild yeast
Fining agent:	None
Type of aging container:	Barrels
Size of aging container:	225L
Age of aging container:	17% new , 35% in second use 48% third and fourth use
Type of oak:	French
Length of aging before bottling:	14 months
Time on its skins:	3-5 Weeks

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.63
Residual sugar:	2.3 g/L
Acidity:	3.52 g/L