



## PRODUCER PROFILE

Estate owned by: Charles de Bournet  
Marnier Lapostolle  
Winemaker: Andrea León  
Total acreage under vine: 447  
Estate founded: 1994  
Winery production: 63,996 Bottles  
Region: Colchagua Valley  
Country: Chile

## Lapostolle Cuvée Alexandre Merlot 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.

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.

Express the terroir of Apalta is our mission; so, our winemaking philosophy remains a very natural process with minimal intervention. Our key points are 100% hand harvest in small cases of 14 kilos, strict fruit selection by 94% optical state of the art grape selection by Vistalys and 6% hand de-stemming of the grapes. Fermentation was done with native yeast and there were gentle extraction methods during maceration and a judicious use of oak to preserve the fruit but integrate the complexity that a wine of this quality deserves.

### TASTING NOTES

Lapostolle Cuvée Alexandre Merlot sports aromas of cherry, strawberry, plum, vanilla, and herbs. The medium-bodied palate is silky and elegant.

### FOOD PAIRING

Enjoy with beet and goat cheese salad, pasta dishes, or poultry such as turkey. Lapostolle Cuvée Alexandre Merlot can also be cellared for several years.

### VINEYARD & PRODUCTION INFO

Vineyard name:	El Condor de Apalta
Soil composition:	Granitic origin
Training method:	Espalier
Exposure:	Northern
Harvest time:	March - April
First vintage of this wine:	1997
Bottles produced of this wine:	63,996
Certified Eco-Friendly Practices:	Biodynamic-Demeter

### WINEMAKING & AGING

Varietal composition:	85% Merlot, 11% Syrah, 4% Grenache
Fermentation container:	Stainless steel tanks
Maceration technique:	Gentle extraction
Type of aging container:	Barrels
Age of aging container:	5% new , 21% second year , 74% third and four year
Type of oak:	French
Length of aging before bottling:	14 months
Prefermentation technique:	Cold maceration
Time on its skins:	Up to 4 weeks

### ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.68
Residual sugar:	2 g/L
Acidity:	3.66 g/L