



PRODUCER PROFILE

Estate owned by: Charles de Bournet
Marnier Lapostolle
Winemaker: Andrea León
Total acreage under vine: 447
Estate founded: 1994
Winery production: 39,000 Bottles
Region: Colchagua Valley
Country: Chile

Lapostolle Cuvée Alexandre Carmenère 2022

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.

To 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 harvesting in small cases of 14 kilos and strict fruit selection by optical state of the art grape selection by Vistalys. A gentle extraction and a judicious use of oak to preserve the fruit but integrate the complexity that a wine of this quality deserves. All fermentations were made with native yeasts.

TASTING NOTES

Lapostolle Cuvée Alexandre Carmenère boasts a complex nose with red and black fruit, spice, herbal, and vanilla aromas. Bright and vivid, it is harvested late in the season, producing a medium structure with juicy, round tannins.

FOOD PAIRING

Pair Carmenère with dishes such as rabbit or four-cheese pasta with grated truffles. Lapostolle Cuvée Alexandre Carmenère can be cellared for several 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:	2007
Bottles produced of this wine:	39,000
Certified Eco-Friendly Practices:	Biodynamic-Demeter
Certified Vineyards:	Ceres

WINEMAKING & AGING

Varietal composition:	92% Carmenere, 6% Cabernet Sauvignon, 2% Syrah
Fermentation container:	Stainless steel tanks
Maceration technique:	Gentle extraction
Age of aging container:	15% new , 23% second use, 62% third use
Type of oak:	French
Length of aging before bottling:	12 months
Prefermentation technique:	Cold maceration
Time on its skins:	Up to 4 weeks

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.69
Residual sugar:	2.4 g/L
Acidity:	3.68 g/L