



Clos Apalta



### PRODUCER PROFILE

Estate owned by: Charles de Bournet  
 Marnier Lapostolle  
 Winemaker: Jacques Begarie (Technical Director)  
 Total acreage under vine: 375  
 Estate founded: 1994  
 Winery production: 62,388 Bottles  
 Region: Colchagua Valley  
 Country: Chile

## Clos Apalta 2015

### WINE DESCRIPTION

A world class Blend in the Bordeaux tradition. *The Earth offers is up and we respect the gift.* Winter 2014 was considered as rainy in Apalta, with higher temperatures compared to the previous season, moving from a minimum of 4,5°C to 14,7°C maximum. This translate into 0,5°C more than the 2014 period. Spring 2014 had moderate temperatures allowing good bud break and blooming, been both very homogeneous. Summer was more temperate than usual, with some heat waves that lasted for 5 consecutive days in January. This season Colchagua registered the higher growing degree days' sum of the last three periods, due mainly to the high temperatures registered towards the end of summer, made of March the warmest of the last decades. However, grapes showed excellent quality when picked with a good aromatic expression and good tannic structure.

Apalta is located at 170 Kilometers South West from Santiago in the Colchagua Valley. The Vineyard is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on one side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe.

Our winemaking philosophy is to reflect the terroir from Apalta by crafting a wine based in Carmenère. We hand harvest the fruit in small cases of 14 kilos. The grapes are 100% hand de-stemmed in our Clos Apalta Winery so we maintain complete control of the quality. 95% of grapes were fermented in our French oak vats while 5% was fermented in new French oak barrels.

### TASTING NOTES

Intense creamy attack with black fruit flavors, long lasting velvety tannins and an intense/elegant finish.

### FOOD PAIRING

Ideal companion for a canard à l'orange, rack of lamb with rustic mashed potatoes or to finish a meal with a selection of a high percentage cacao chocolate.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Condor de Apalta
Soil composition:	Colluvial granitic soils, lightly textured with layers of clay.
Training method:	Espalier
Exposure:	Northern
Year vineyard planted:	1920
First vintage of this wine:	1997
Bottles produced of this wine:	62,388
Average Wine Age:	90
Certified Eco-Friendly Practices:	Biodynamic-Demeter
Certified Vineyards:	Ceres
Certified Organizations:	Demeter

### WINEMAKING & AGING

Varietal composition:	46% Carménère, 30% Cabernet Sauvignon, 19% Merlot, 5% Cabernet Franc
Fermentation container:	French oak vats
Fermentation temperature:	Lower than 28°C °F
Maceration technique:	Manual punch downs to extract compounds
Fining agent:	Not fined, cold stabilized or filtered.
Type of aging container:	Barrels
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	26 months
Prefermentation technique:	100% native yeast

