



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 2009

WINE DESCRIPTION

A world class Blend in the Bordeaux tradition. *The Earth offers is up and we respect the gift.*

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. A truly hand crafted wine, we nurture our vines and attend to every detail to preserve the potential of the grapes. 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

Deep ruby red color with purple edges. Complex nose opening towards ripe black fruit such as cassis, blackberry and fig, along with nuts, cinnamon and liquorice notes. Intense creamy attack with black fruit flavors. Long lasting velvety tannins. Intense and 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:	48% Carménère, 31% Cabernet Sauvignon, 21% Merlot
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
Length of bottle aging:	12 months
Prefermentation technique:	100% native yeast

