



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: 63,996 Bottles
Region: Colchagua Valley
Country: Chile

Lapostolle Cuvée Alexandre Merlot 2015

WINE DESCRIPTION

Sourced from our own vineyards, Cuvée Alexandre wines express our dedication to quality and the expression of the Terroir at Lapostolle.

Apalta is located 170 Kilometers South West of Santiago in the Colchagua Valley. The Vineyard is situated on a North to South exposure, which is quite rare in Chile. This geography is responsible for the conditions that ensure balance for our vines and a slow ripening for the grapes. Apalta has special meso-climate that is different from the rest of Colchagua Valley. Its climate could be described as semiarid Mediterranean; with a winter only rainy season and a long dry summer season.

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

Color: Ruby red with cherry edge.

Nose: Red fruit aromas such as cherries and strawberry with fresh herbs aromas and a touch of vanilla.

Palate: Silky and elegant attack, medium bodied with plums and cherry flavors.

FOOD PAIRING

Drink now or cellar for several years. Decant for 1 hour and serve at 16°C (58° F). Enjoy with homemade pastas such as beetroot capeletti stuffed with cheese and pistachios or turkey panzotti and bolognesa sauce.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Apalta Valley
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:	95% Merlot, 5% Syrah
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:	15%
pH level:	5.6
Residual sugar:	3.6 g/L