



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: 85,128 Bottles  
Region: Colchagua Valley  
Country: Chile

## Lapostolle Cuvée Alexandre Cabernet Sauvignon 2018

### WINE DESCRIPTION

Sourced from our own vineyards, Cuvée Alexandre wines express our dedication to quality and the expression of the Terroir of Lapostolle Wines. The season started with cold and rainy winter in 2017, leaving enough water reserves in the ground. Spring did not register important frosts and moved forward with good conditions allowing excellent bud break. Dec-Feb '18 maximum temperatures were moderate, extending berry set, veraison and ripening. March was fresh allowing slow sugar accumulation without losing acidity, key to obtaining wines of great balance. Fall was free of rains allowing the latest varieties to be harvested during optimal dates.

Apalta is located 170 Kilometres South West of Santiago in the Colchagua Valley. The Vineyard is situated on a North to South exposure, which is quite rare in Chile. Apalta has special meso-climate that is different from the rest of Colchagua Valley. Its climate could be described as semi-arid Mediterranean; with a winter only rainy season and a long dry summer season.

As a general winemaking philosophy, in our Cuvée Alexandre Cabernet Sauvignon we look for elegance, balance and ageing potential. To express the terroir of Apalta is our mission; so, our winemaking philosophy remains very natural a process with minimal intervention. Our key points are 100% hand harvest in small cases of 14 kilos, strict fruit selection by 100% optical state of the art grape selection. Gentle extraction methods and a judicious use of oak to preserve the fruit but integrate the complexity that a wine of this quality deserves.

### TASTING NOTES

Intense, deep red color with purple edges. Expressive and intense nose with cassis and black currant aromas. Elegant palate with round and persistent tannins, with fresh cherry along with a light toast flavor.

### FOOD PAIRING

Keep for many years or decant and serve at 16°C (60°F). High flavouring dishes as lamb shank with herbs or pork fillet with mustard and honey.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Apalta Valley
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:	1996
Bottles produced of this wine:	85,128
Certified Eco-Friendly Practices:	Biodynamic-Demeter
Certified Vineyards:	Ceres

### WINEMAKING & AGING

Varietal composition:	95% Cabernet Sauvignon, 10% Cabernet Franc, 5% Carménère
Fermentation container:	Stainless steel tanks
Maceration technique:	Wild yeast
Fining agent:	None
Type of aging container:	Barrels
Size of aging container:	225L
Age of aging container:	17% new, 35% in second use 48% third and fourth use
Type of oak:	French
Length of aging before bottling:	14 months
Time on its skins:	3-5 Weeks

### ANALYTICAL DATA

Alcohol:	14%
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