



PRODUCER PROFILE

Estate owned by: Charles de Bournet
Marnier Lapostolle
Winemaker: Andrea León
Total acreage under vine: 447
Estate founded: 1994
Winery production: 69,600 Bottles
Region: Colchagua Valley
Country: Chile

Lapostolle Le Rosé 2021

WINE DESCRIPTION

We envisioned a Rosé inspired in the French Provence with a delicate salmon color and a charming nose of fresh fruit & spicy aromas.

In general terms the 2019 season began with a significant water deficit, followed by a complex spring, where precision management in control of fungal diseases due to the water fallen in spring was essential. The summer brought benevolent conditions in relation to the health of the vineyard, but with a very hot period that brought lack of water and high radiation affecting the physiology of the vineyard and the dynamics of maturity, making the decision of the date Harvest a challenge. This harvest leaves us expressive white wines in the fruit of a lot of character as well as red, deep wines with potential for aging.

Le Rosé is sourced from a selection of the best lots of Cinsault, Syrah, Grenache and Mourvèdre. All grapes were harvested earlier in the season to keep high level of acidity and a fresh fruit expression. The grapes are carefully pressed and the free run juice is decanted naturally at low temperature. All fermentations were made in stainless steel tanks, between 14°C and 16°C. The wine was stored for 3 months in stainless steel tanks before bottling.

TASTING NOTES

Color: Clean and pale pink color, with salmon shades.

Nose: Elegant and delicate nose of red fruit aromas such as strawberry and sweet cucumber along with subtle herbal notes.

Mouth: Refreshing, light with nice acidity, mouth feel with a long lasting finish.

FOOD PAIRING

Serve ideally with aperitif, fresh salads, fish and seafood. Will also do well with bittersweet and spicy dishes such as ricotta cheese and chives empanadas and Turkish apricot with bacon. Serve from 9 to 11°C (49 to 52°F).

VINEYARD & PRODUCTION INFO

Production area/appellation:	Apalta Valley
Vineyard name:	San Jose de Apalta
Harvest time:	March - April
First vintage of this wine:	2014
Bottles produced of this wine:	69,600

WINEMAKING & AGING

Varietal composition:	42% Cinsault, 28% Syrah, 24% Grenache, 6% Mourvèdre
Fermentation container:	Stainless steel tanks
Fermentation temperature:	14 to 16 °C °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	5 months

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.68
Residual sugar:	2 g/L
Acidity:	3.33 g/L