

LAPOSTOLLE

Grand Selection Carménère

<http://en.lapostollewines.com/>



VARIETALS	85% Carménère, 6% Petit Verdot, 5% Merlot, 4% Syrah
VINTAGE	2015
REGION	Rapel Valley, Cachapoal, Chile
TECHNICAL DATA	Alcohol 13.5% Total acidity 4.95g/l Residual sugar 2.94g/l pH 3.76
APPEARANCE	Brilliant red purple colour.
NOSE	Fresh nose with red fruit notes such as strawberries and plums, along with red paprika and spices.
PALATE	Medium structure with nice texture. Juicy tannins and red fruit at the finish.
AGEING	After fermentation 20% of the wine was aged for 4 months in French Oak barrels to add an extra layer of complexity but keep the expression of the fruit. The wine was lightly fined and filtered before bottling.
PAIRING	The ideal companion for grilled red meat and medium seasoned dishes.
READINESS FOR DRINKING	Drinks now through 2020.
ORDER CODE	CH44

