



LAPOSTOLLE

Clos Apalta

www.closapalta.com

VARIETALS	48% Carmenère, 26% Cabernet Sauvignon, 25% Merlot, 1% Petit Verdot
VINTAGE	2017
REGION	Colchagua Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 15% Total acidity 3.98 g/l Residual sugar 2.30g/l pH 3.63
APPEARANCE	Deep garnet in appearance.
NOSE	An abundance of red fruit aromas reflects the stunning complexity of the Merlot, Cabernet Sauvignon and Carmenère grapes.
PALATE	The initial wave of berry fruit is pursued by contrasting touches of black olive, liquorice and blackcurrant. Incredibly long finish, revealing exquisite, delicate tannins, and expressing the great elegance of Apalta.
AGEING	27 months in French oak barrels, 85% new, 15% second use.
PAIRING	Ideal companion for a rack of lamb with rustic mashed potatoes or to finish a meal with cacao chocolate.
READINESS FOR DRINKING	Drink now through 2035. Open and leave to breathe for a couple of hours or carefully decant for at least 1 hour.
RATINGS	100pts JAMES SUCKLING.COM 95pts <i>Robert Parker</i> 4.6 ★★★★★ VIVINO
ORDER CODE	CH52

Made with Organic Grapes and Biodynamic vineyard management

