






# LAPOSTOLLE

## Apalta

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

VARIETALS	75% Cabernet Sauvignon, 15% Syrah, 10% Carmenere
VINTAGE	2018
REGION	Colchagua Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 14% Total acidity 0.5 g/l Residual sugar 3.24g/l pH 3.57
APPEARANCE	Intense and deep red with violet edges.
NOSE	Elegant, fine and well balanced nose with black fruits such as blackberry and black spicy aromas.
PALATE	Silky attack followed by red and black fruit, coffee and chocolate flavors. Good tannins delivering a very good structure.
AGEING	70% of the blend was aged for 12 months in a mix of new and second use French oak barrels.
PAIRING	Decant for 30 minutes and serve between 16°C (65°F). Ideal companion for a slow cooked cup of cube roll with mushroom sauce and red meat in general.
RATINGS	92pts <b>JAMES SUCKLING.COM</b>  3.8  <b>VIVINO</b> 
ORDER CODE	CH156

