



# LAPOSTOLLE

## Le Petit Clos de Clos Apalta

[www.closapalta.com](http://www.closapalta.com)

VARIETALS	68% Cabernet Sauvignon, 16% Carmenère, 9% Cabernet Franc, 5% Merlot, 2% P. Verdot
VINTAGE	2017
REGION	Colchagua Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 14.5% Total Acidity 3.75g/l Residual Sugar 3.19g/l pH: 3.55
APPEARANCE NOSE	Superb color, dark garnet, deep and intense. Spicy and subtle nose; great elegance and aromatic complexity with notes of black ripe fruit and toasted and fine woody notes.
PALATE	Frank and soft attack with savory, silky and well-integrated tannins. Full, round and fleshy palate ending with a magnificent aromatic persistence full of finesse.
AGEING	6 months in new French oak barrels. Then another 16 months in 15% new French oak barrels, 25% in second use and 65% in third use French oak barrels.
PAIRING	Enjoy with an Angus beef tenderloin with spinach and cream cheese; or venison with grilled seasonal vegetables.
READINESS FOR DRINKING	Drink between 2020 and 2028.
RATINGS	96pts <b>JAMESSUCKLING.COM</b> 4.3 93pts <i>Robert Parker</i> WINE ADVOCATE <b>VIVINO</b>
ORDER CODE	CH143

Made with Organic Grapes and Biodynamic vineyard management

