



LAPOSTOLLE

Clos Apalta

www.closapalta.com

VARIETALS	64% Carmenère, 18% Cabernet Sauvignon, 18% Merlot
VINTAGE	2018
REGION	Colchagua Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 15% Total acidity 3.92 g/l Residual sugar 2.60g/l pH 3.68
APPEARANCE	Deep purple red robe with dark blue edges.
NOSE	The nose is intense, spicy overlapping with layers of red and black fruit and cedar notes.
PALATE	Elegant tannins open towards a mid-palate that combines finesse and concentration, round and fresh. Exceptionally long finish.
AGEING	25 months in French oak barrels, 87% new, 13% second use. Not fined, cold stabilized nor filtered.
PAIRING	Ideal companion for a rack of lamb with rustic mashed potatoes or to finish a meal with cacao chocolate.
READINESS FOR DRINKING	Delicious to drink already, but another 3 to 4 years will make it even better. Open and leave to breathe for a couple of hours or carefully decant for at least 1 hour.
RATINGS	98pts JAMES SUCKLING.COM 4.5 96pts <i>Robert Parker</i> VIVINO
ORDER CODE	CH52

Made with Organic Grapes and Biodynamic vineyard management

