





LAPOSTOLLE

Apalta

www.lapostollewines.com

VARIETALS	75% Cabernet Sauvignon, 15% Syrah, 10% Carmenère
VINTAGE	2020
REGION	Colchagua Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 14.5% Total acidity 3.59g/l Residual sugar 2.44g/l pH 3.58
APPEARANCE	Beautiful ruby red, with dark purple edges.
NOSE	Expressive nose, with ripe red fruit, intense and attractive with spices and black fruits.
PALATE	Elegant and balanced, with round tannis and more fruit in the aftertaste. Long and pleasant finish.
AGEING	60% of the blend was aged for 14 months in a mix of second and third use French oak barrels and 40% in stainless steel tanks..
PAIRING	Decant for 30 minutes and serve between 16°C (65°F). Ideal companion stewed and grilled meat in a variety of preparations.
READINESS FOR DRINKING	Drink now or cellar it for 8 years.
RATINGS	93pts JAMES SUCKLING.COM  4.0  VIVINO
ORDER CODE	CH156

