




LAPOSTOLLE

Le Petit Clos de Clos Apalta

www.closapalta.com

VARIETALS	53% Carmenère, 32% Cabernet Sauvignon, 12% Merlot, 3% Petit Verdot
VINTAGE	2018
REGION	Colchagua Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 14.5% Total Acidity 4 g/l Residual Sugar 2.30 g/l pH: 3.62
APPEARANCE	Beautiful deep red color with violet edges.
NOSE	Expressive red fruit, with spices and well integrated oak with sweet spices.
PALATE	Ripe red fruit opens up toward complex structure with vivid tannins and long and lasting palate.
AGEING	6 months in new French oak barrels. Then another 16 months in 21% new French oak barrels and 79% in second use barrels.
PAIRING	Enjoy with an Angus beef tenderloin with spinach and cream cheese; or venison with grilled seasonal vegetables.
READINESS FOR DRINKING	Drink in 2022 and onwards.
RATINGS	94pts JAMESSUCKLING.COM  4.3  94pts  WINE ADVOCATE
ORDER CODE	CH143

Made with Organic Grapes and Biodynamic vineyard management

