







LAPOSTOLLE

Clos Apalta

www.closapalta.com

VARIETALS	70% Carmenère, 18% Merlot, 8% Cabernet Sauvignon, 4% Petit Verdot
VINTAGE	2019
REGION	Colchagua Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 15% Total acidity 4.14g/l Residual sugar 2.67g/l pH 3.57
APPEARANCE NOSE	Intense dark purple with violet blue edges. Expressive nose of ripe fruit plums and dry figs, opening towards subtle spices and elegant aromas of clover and sweet spices.
PALATE	Concentrated opening towards a lively mid palate, with a well-structured tannic frame and a very long-lasting palate.
AGEING	24 months in French oak barrels, 90% new, 10% of second use.
PAIRING	The Clos Apalta 2019 is a bold, structured red with high tannins and spicy Carménère notes, making it an ideal match for rich, savory dishes. For the best experience, decant the wine for at least 1 to 2 hours before serving.
RATINGS	99pts JAMES SUCKLING.COM  4.4  96pts JEB DUNNUCK  95pts  <small>WINE ADVOCATE</small>
ORDER CODE	CH0052

Made with Organic Grapes and Biodynamic vineyard management

