



LAPOSTOLLE

Clos Apalta

www.closapalta.com

VARIETALS	75% Carmenère, 18% Cabernet Sauvignon, 7% Merlot
VINTAGE	2021
REGION	Colchagua Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 15% Total acidity 3.53g/l Residual sugar 2.30g/l pH 3.79
APPEARANCE	Dark purple robe with dark violet edges.
NOSE	Expressive nose with red fruit such as black and red cherry, figs and plums. with a spicy and black pepper notes.
PALATE	Dense and concentrated palate that opens towards freshness and more spicy flavors, with elegance and depth. Very long finish.
AGEING	21 months in French oak barrels, 78% new, 22% of second use.
PAIRING	Known for its "inky" concentration and refined tannins, Clos Apalta 2021 "screams for meat", such as Ribeye steak, dry-aged sirloin, or a T-bone steak with tomato and onion salad. To fully enjoy it, decant the wine for 1 to 2 hours before serving.
RATINGS	100pts JAMES SUCKLING.COM 4.5 98pts vinous Antonio Galloni 96pts Wine Spectator VIVINO
ORDER CODE	CH0052

Made with Organic Grapes and Biodynamic vineyard management

