



LAPOSTOLLE

Prelude Apalta (Clos Apalta 3rd wine)

www.closapalta.com

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| VARIETALS | 53% Carmenere, 36% Cabernet Sauvignon, 7% Merlot, 4% Petit Verdot |
| VINTAGE | 2022 |
| REGION | Colchagua Valley, Central Valley, Chile |
| TECHNICAL DATA | Alcohol 14.5% Total Acidity 3.69g/l Residual Sugar 2.58g/l pH 3.62 |
| APPEARANCE | Intense and deep inked purple red. |
| NOSE | Intense nose with spices and blackberry, figs and sweet spices from a well integrated oak. |
| PALATE | Round palate with volume, concentration of ripe fruit, textured tannins and a long, lasting finish. |
| AGEING | 18 months in French oak barrels, 17% in new French oak, and 83% in 2 and 3 years old used French oak barrels. |
| PAIRING | Serve this straightforward but enjoyable red with vegetarian dishes; smoked aubergine, couscous or charred Catalan onions served with a red pepper and tomato sauce. |
| RATINGS | 95pts JAMESSUCKLING.COM  4.1  <small>VIVINO</small> |
| ORDER CODE | CH0204 |