

Casa Lapostolle

C L O S

Apalta 1997

Region / District :

Premium sites from the Apalta vineyards in the Rapel Valley, Chile.

Grape Variety :

Blend of 50% of Merlot, 45% of Carmenère and 5% of Cabernet Sauvignon. Non irrigated 60 years old vines.

Harvest :

Hand-harvested from March the 31st to April the 2nd 1997, in small baskets of 15 kgs.

Vinification :

- *Must was fermented for 12 days at 28 - 30°C, followed by a 22 days post-fermentation maceration.*
- *All the wine was aged 16 months in French new oak barrels.*
- *Neither fined nor filtered.*
- *Bottled in October 1998.*

Tasting Notes :

The wine is black with purple accents. The color is intense and just by looking at it you can see its density. The bouquet provides an explosion of red fruits, blackberry, black cherry and even fresher notes raspberry. The oak and ageing contribute a toasted vanilla and balsamic-like element in the nose. Then, instead of dispersing, all the scents marry to give greater complexity, flavors of precious woods and cedars. In the mouth, the first impression is density, volume, everything about it is round, no trace of harshness, but an impression of fullness. Little by little the tannic texture appears, not aggressively but with good presence, which gives the wine a solid and well-structured character. The finish is long, velvety and silky. Clos Apalta is a wine of great charm.

Michel Rolland, February 25th, 1999



Press & Awards :

*Rated 94 by Wine & Spirits (US), winter 2000
Rated 93 by TheWine Advocate (US), issue 122,
and Wine Enthusiast (US)
Rated 91 by Wine Spectator (US)
Gold Medal at the "International Wine Challenge"
in London in 1999.
Gold Medal and "Prix d'Excellence" at Vinexpo
in Bordeaux in 1999.*

*Alcohol : 13,8 %
Ph : 3,6
Acidity : 3,3 g/l H2SO4
Residual sugar : 2,2 g/l*

