



Clos Apalta

Clos Apalta 2016



VINTAGE: 2016

TYPE OF WINE: Bordeaux Blend

D.O.: Apalta

VARIETIES: 64% Carmenère
19% Cabernet Sauvignon
17% Merlot

HARVEST: March 10th to April 19th

PRODUCTION: 5.389 cases of 9L equivalent

TASTING NOTES

COLOR: Brightly coloured with hints of purple, the wine reflects the intense colour of carmenere grapes and typical aromas of ripe fruits.

NOSE: Delicate cherry aromas, subtly balanced out by spicy touches of black pepper.

PALATE: The Merlot offers up black fruit aromas such as black cherry and blackberry. The Cabernet Sauvignon, in particular from old pre-phylloxera vines, offers up aromas of red fruit and black fruit with some ripe bell pepper and black olive notes. The Carmenère is rich with rounded tannins. Freshness on the palate ensures a beautiful finish of black fruit, smoke, cocoa, leather and tobacco.

TECHNICAL DATA

Alcohol Content: 14.5% vol.

pH: 3.73

Total Acidity: 3.56 gr/L (SO₄)

Residual Sugar: 2.84 gr/L

AVAILABLE FORMATS: 37.5cL, 75cL, 1.5L, 3L, 6L.

WINEMAKING

Maceration Time: 4-5 weeks with manual punch down.

Fermentation Type: 74% in 75hL French oak vats, 26% in new French oak barrels. Malolactic in new French oak barrels.

Fermentation Temperature: < 28°C

Ageing: 24 months in French oak barrels, 100% new.

Fining and Filtering: Not fined, cold stabilized or filtered.

Bottling Date: August 20th, 2019

AWARDS AND SCORES

Vintage 2016

99 pts - James Suckling

97 pts - Decanter

96 pts - Wine Advocate

96 pts - Descorchados

95 pts - Tim Atkin

93 pts - Vinous



DOMAINES BOURNET-LAPOSTOLLE
Maison fondée en 1827

Domaines Bournet-Lapostolle



Clos Apalta

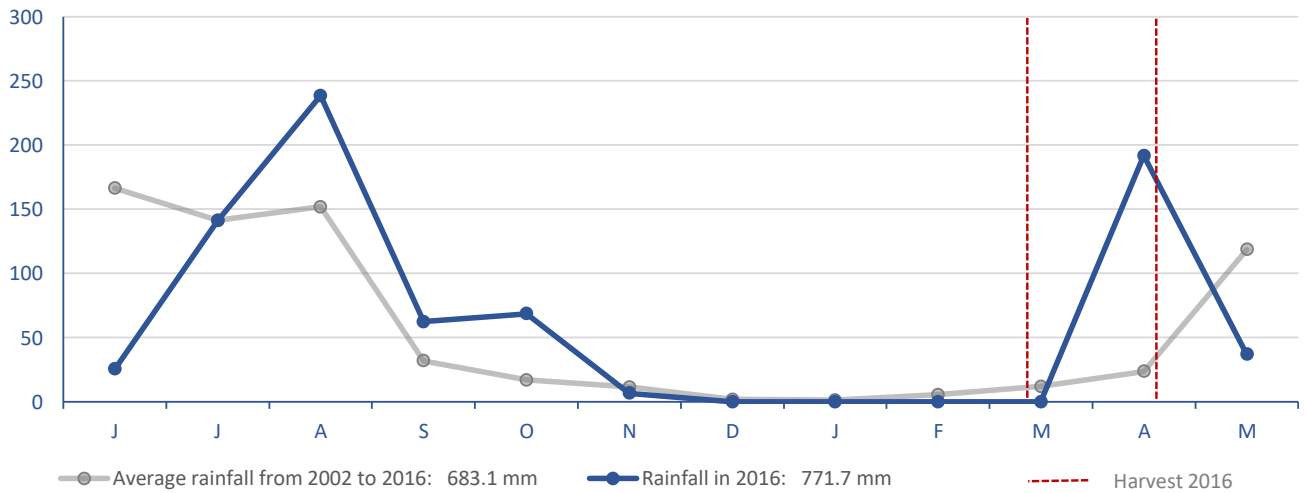
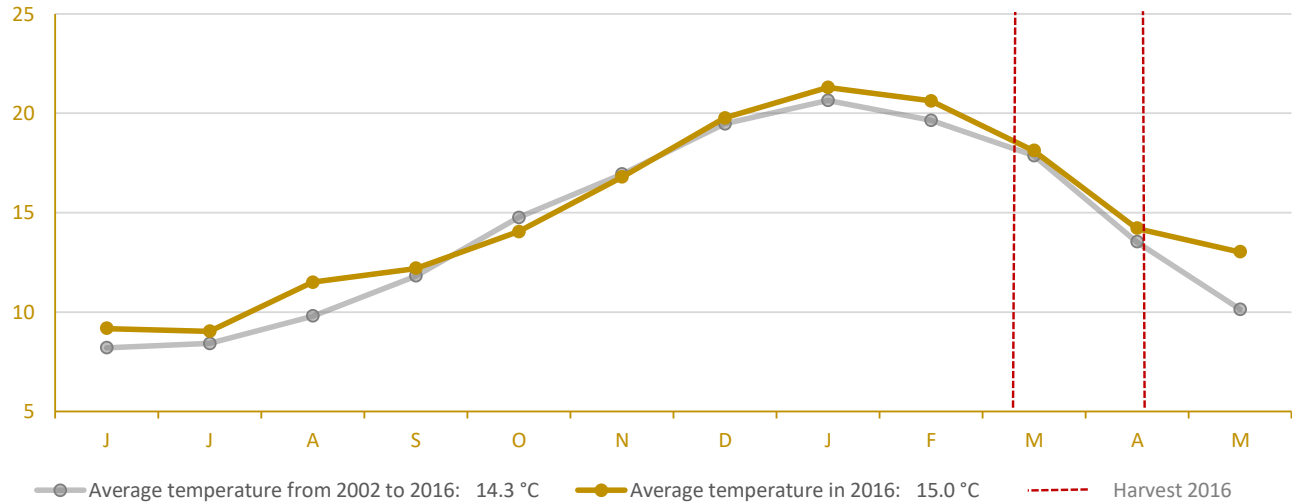
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Vintage Conditions in 2016



The 2016 season began with a dry winter (484 mm v 610 mm on average between May and September). The heaviest rainfall was in August, with 239 mm.

Spring was cooler and had more rainfall than normal, in particular from mid-September to mid-November, resulting in “couleur” and “millerandage”. After fruit set, we noted a fall in yields due to loose, light bunches. Summer was particularly hot and dry. February 2016, and the last ten days in particular, was one of the hottest in recent years, with temperature variations reaching as high as 30°C (37.5°C in the day and 7.7°C at night). Temperatures fell significantly in March with the autumnal equinox, and April brought unusually heavy rainfall (117 mm from the 14th to the 17th).

In short, budding was delayed due to a cold spring and the arrival of El Niño. With delays to flowering and fruit set, the 2016 season saw most phenological stages lagging behind, but a hot summer with excellent conditions helped to produce beautiful grapes.



HISTORY

One of the oldest vineyards of Cabernet Sauvignon and Carmenère in Chile, if not in the world, is the origine of this story. Enclaved in the Colchagua Valley, near the town of Santa Cruz, the Apalta Valley was the place selected by a visionary near the 1915's who, using a unique french massal selection, planted this amazing vineyard. In 1994, Alexandra Marnier Lapostolle and her husband Cyril de Bournet acquired this property. True to the demands of the family, their ambition was to produce an exceptional wine and to pave the way for the qualitative development of the country's fine wines.

Clos Apalta is born in 1997 as the iconic wine of the Domaines Bournet-Lapostolle in Chile under the idea to magnify the exceptional terroir of Apalta with French expertise. Shaping the vineyard foot by foot, building a state-of-the-art gravity fed winery, the family succeeded in making Clos Apalta one of the most iconic wines in South America.

Recognized as "Wine of the Year" when its 2005 vintage was chosen TOP # 1 by the Wine Spectator magazine, Clos Apalta is the only South American wine that has received this award. In addition, the 2000 and 2001 vintages were also positioned as TOP 3 and TOP 2 respectively in the same magazine. With the exceptional 2017 vintage, Clos Apalta is awarded for the third time 100 points by famed American journalist and wine critic James Suckling, consolidating its position in the "Legends of Chile".

Currently, the team behind the creation of Clos Apalta is led by the son of the founders and Seventh Generation of the Bournet-Lapostolle family, Charles de Bournet.

ESTATE

Clos Apalta is located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West from Santiago.

CLOS APALTA VINEYARD

Location:	El Condor, Apalta Valley, Colchagua Valley
Coordinates:	34°36'30.77"S 71°17'46.34"W
Elevation:	185 - 385 meters above sea level
Distance from the Sea:	70 Kilometres
Surface area:	48 ha selected of 160 ha total
Plantation:	16 ha 1915-1940, 5.681 plants/ha 16 ha 1997-2000, 6.666 plants/ha 16 ha 2005-2006, 6.666 plants/ha
Training System:	Vertical Trellis in a Double Guyot
Production Yields:	40 hL/ha
Certification:	Organic by Ceres, Biodynamic by Demeter ISO 14.001, HCCP, Carbon Neutral

GEOGRAPHIC CONDITIONS

Apalta is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on the southern side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe. They are both integral in forming this unique terroir. This geography is responsible for the conditions that ensure balance for our vines and a slow ripening for the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine. The river has a cooling influence on the climate.

CLIMATE CONDITIONS

Apalta has a special meso-climate that is different from the rest of the Colchagua Valley. Its climate could be described as semi-dry Mediterranean with a winter only rainy season and a long dry summer season. During the growing season, warm temperatures with no rain due to the height of the Coastal Mountains which partially block the cold influence of the Pacific Ocean. We benefit from a wide temperature fluctuation between night and day which is a key quality factor for color and tannins in reds. Slow maturation allows the grapes to reach their ideal maturity with high concentration and character, preserving the fruit and high levels of natural acidity, ensuring a long ageing potential.

SOIL

Apalta has very old soils originated mainly in the Cretaceous (145-66 MY) from granitic and granodioritic material. In the hillside, the soils present angular stones, well decomposed with moderate to fine texture and clay underlying subsoils. On the semi and flatter areas, colluvial and some old alluvial material, from receiving the material from the piedmont and the river. With a thicker texture (sandy to sandy loam) and quartz gravel in the whole profile. Good drainage and slopes of 2-15%.