



Clos Apalta

Vinothèque 2015

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|------------|--|
| VINTAGE | 2015 |
| TYPE OF | Bordeaux Blend Apalta |
| WINE D.O. | 46% Carmenère, |
| VARIETIES | 30% Cabernet Sauvignon, 19% Merlot 5% Cabernet Franc |
| HARVEST | March 9 th to May 4 th |
| PRODUCTION | 6,121 cases of 9L equivalent |

TASTING NOTES

COLOR

Dark and deep red color with purple edges.

NOSE

Bold and expressive, with ripe black fruits such as cassis and prunes, complemented by hints of liquorice and cedar. Subtle notes of well-integrated oak and spice emerge towards the finish, adding depth and complexity.

PALATE

Concentrated and dense, with broad tannins that open up to reveal silky smoothness and flavours of chocolate and mocha. The finish is exceptionally long and complex.

TECHNICAL DATA

| | |
|-------------------|------------------------------|
| ALCOHOL CONTENT | 15.0% vol |
| PH | 3.7 |
| TOTAL ACIDITY | 3.65 gr/L (SO ₄) |
| RESIDUAL SUGAR | 3.44 gr/L |
| AVAILABLE FORMATS | 75 cl |

WINEMAKING

MACERATION TIME

4-5 weeks with manual punch down.

FERMENTATION TYPE

95% in 75hl French oak vats, 5% in new French oak barrels. Malolactic in new French oak barrels.

FERMENTATION TEMPERATURE

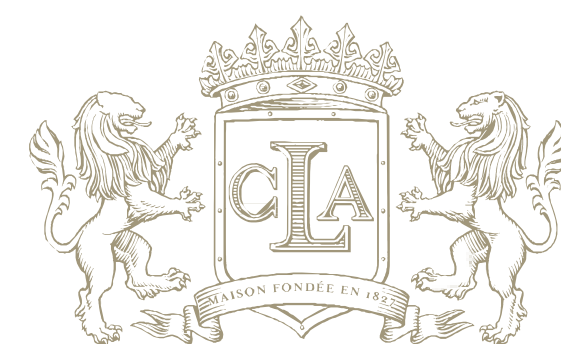
< 28°C

AGEING

26 months in 100% new French oak barrels.

BOTTLING DATE

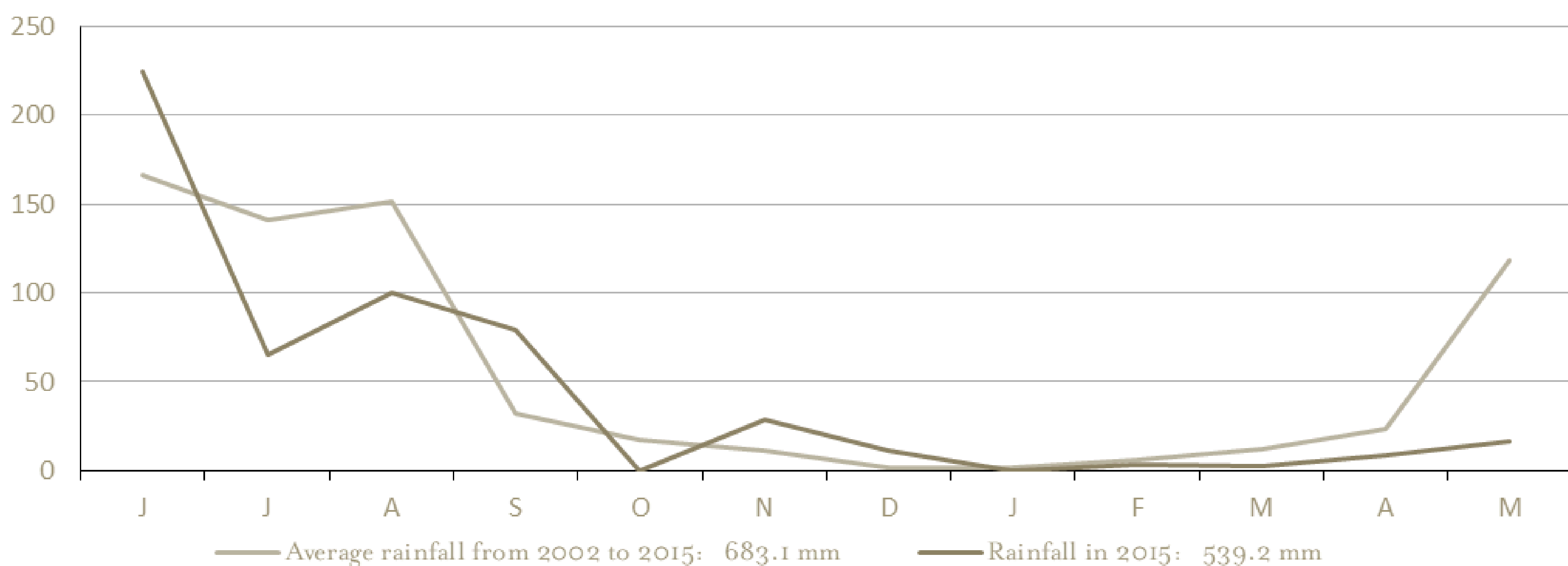
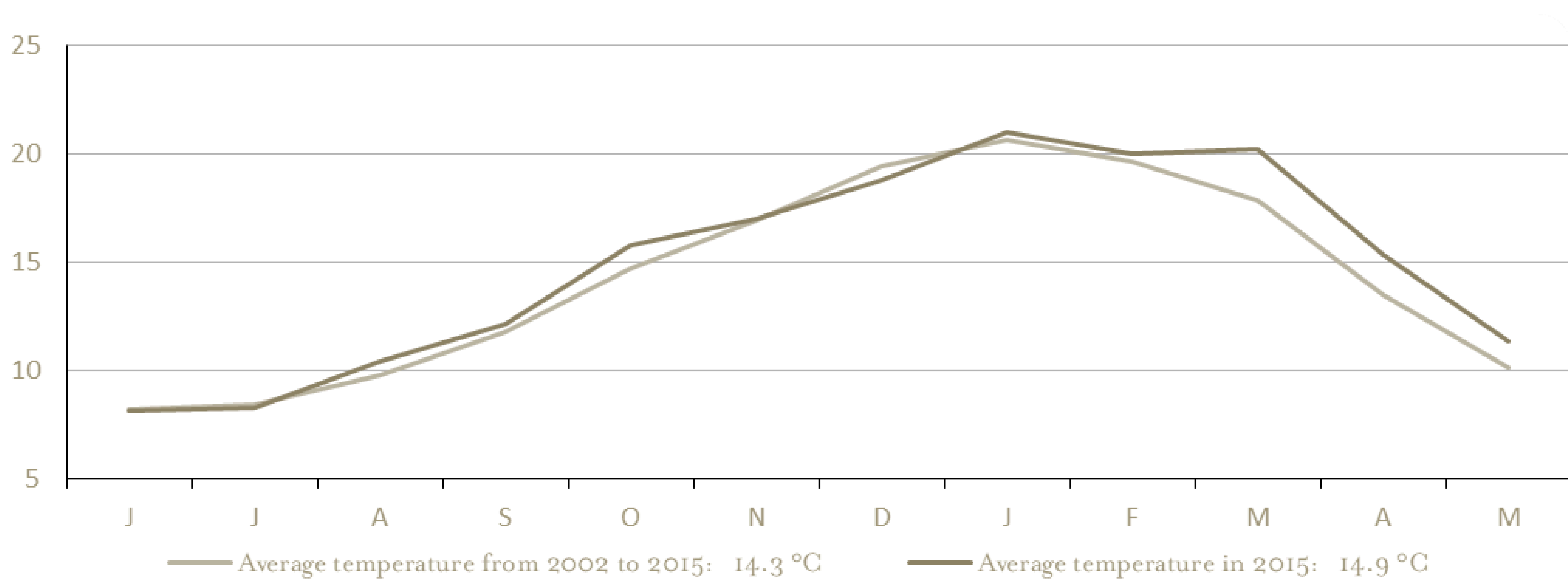
July 3rd, 2017



DOMAINES
BOURNET-LAPOSTOLLE

Elos Apalta

— VINTAGE CONDITIONS IN 2015 —



Winter 2014 was considered as rainy in Apalta, with higher temperatures compared to the previous season, moving from a minimum of 4,5°C to 14,7°C maximum. This translate into 0,5°C more than the 2013 vintage.

Spring 2014 had moderate temperatures allowing good bud break and blooming, with both being very homogeneous. Summer was more temperate than usual, with some heat waves that lasted for 5 consecutive days in January. This vintage Apalta registered the higher growing degree days sum of the last three seasons, due mainly to the high temperatures registered towards the end of summer. The 2015 march was the warmest of the last decades. However, grapes showed excellent quality when picked with a good aromatic expression and good tannic structure.



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Clos Apalta

HISTORY

One of the oldest vineyards of Cabernet Sauvignon and Carmenère in Chile, if not in the world, is the origin of this story. Tucked away in the Colchagua Valley, near the town of Santa Cruz, the Apalta Valley was the place selected by a visionary in the 1910s who planted this amazing vineyard using a unique French massal selection. 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 was 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.

Recognised as "Wine of the Year" when its 2005 vintage was selected as number one by *Wine Spectator* magazine, Clos Apalta's exceptional quality continued to shine, with the 2000 and 2001 vintages also ranked in the top three, at positions two and three, respectively. In addition, with the remarkable 2021 vintage, Clos Apalta received its fourth 100-point rating from renowned American journalist and wine critic James Suckling, solidifying its place among 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 Southwest 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 Plantation | 48 ha selected of 160 ha total 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 Delivery |

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 of the grapes. At sunrise and sunset, the Cordillera block the sun's rays, limiting the vines exposure to intense sunshine, while 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 Apalta has 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 day and night 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, which also allows for a long ageing potential.

SOIL

Apalta has incredibly old soils which originated mainly in the Cretaceous (145-66 MY) from granitic and granodioritic material. On 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%.



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