



Lapostolle

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FRENCH IN ESSENCE, CHILEAN BY BIRTH

CUVÉE ALEXANDRE BY LAPOSTOLLE

Cuvée Alexandre Merlot 2012 *"Made with Organic Grapes"*

GENERAL CLIMATE CONDITIONS OF COLCHAGUA VALLEY

Apalta is located 170 Kilometers South West of Santiago in the Colchagua Valley. The Vineyard is situated on a North to South exposure, which is quite rare in Chile. The Tinguiririca river rests on one side and the hills from the Coastal Cordillera surround the vineyard like a horseshoe on the other and 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 hills block the sun's rays, limiting the vines exposure to intense sunshine and the river has a cooling influence on the climate. Apalta has special meso-climate that is different from the rest of Colchagua Valley. Its climate could be described as semi-arid Mediterranean; with a winter only rainy season and a long dry summer season. Rains are highly concentrated during the winter reaching over 550 mm on average. During the growing season (Oct-April), we have beautiful days and warm temperatures with no rain. There are cool breezes in the afternoons and the night-time temperatures are cold. We benefit from a wide temperature fluctuation between night and day; which is a key quality factor for color and tannins in our red wines. 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

THE SOIL

There is a great diversity in the soils throughout, but in general our wine comes from two main areas of our Apalta vineyard:

- Hillside Vineyards with Colluvial Granitic soil: great fruit concentration and acidity.
- Lower areas with colluvial soils: Smooth and juicy tannins and color.

VINTAGE CONDITIONS IN 2012

No precipitation was recorded during this harvest season, and high temperatures during the summer and fall resulted in earlier than normal ripening and harvest. Rainfall was never a concern during this harvest. Concerning the temperatures in spring, September was exceptionally hot. It was a small summer in the middle of the spring. October and November were just a little bit warmer and permitted a nice flowering of our grapevines. Summer started warmer than usual in December. However cool nights refreshed the ambient, raised air humidity, producing more color in the berries and preserve their natural acidity. The ripeness came earlier than usual. We harvested the red varieties 3 weeks earlier to achieve the right level of ripeness.

WINEMAKING

As a general winemaking philosophy, in our Cuvée Alexandre Merlot we look for elegance, balance and ageing potential. Express the terroir of Apalta is our mission; so our winemaking philosophy remains very natural process with minimal intervention. Our key points are 100% hand harvest in small cases of 14 kilos, strict fruit selection by 63% optical state of the art grape selection, Vistalys and 37% hand de-stemming of the grapes at our Clos Apalta Winery, gentle extraction methods and a judicious use of oak to preserve the fruit but integrate the complexity that a wine of this quality deserves.

For the vintage 2012 we decided to add 15% of Carmenère to enhance the spicy character of this variety.

Our Cuvée Alexandre Merlot was aged for 9 months in French oak barrels: 59% in new oak; 21% in second and 20% in third used French oak barrel.

TASTING NOTES

Color: Intense dark purple color.

Nose: Complex and intense nose with red and black fruit such as raspberry and blueberries. Dark plums notes and cacao aromas.

Palate: Round. Juicy tannins structure, balance acidity and very persistent finish.

Service and Food Pairing: Ready to drink now or cellar for several years.

Decant for 1 hour and serve at 16°C (58°F). Ideal companion for meats and well seasoned dishes with a red wine demiglace such as short ribs and angus beef.



Cuvée Alexandre Merlot 2012

"Made with Organic Grapes"

BY THE NUMBERS

APPELLATION

Region/District: Colchagua Valley, Chile.
Lapostolle Apalta Vineyard.

Grape Variety: 85% Merlot and 15% Carmenère.

VINEYARD

Climate data: Average Max Temp: 23° C; 74° F.
Average Min Temp: 7° C; 45° F.
Average Rainfall: 550 mm.

Vineyard Management: Organic and Biodynamic vineyard management.
Organic certified vineyards by CERES
Biodynamic certified vineyards by DEMETER
High density plantation: 5.400 to 6.666 pl/hectare.
Non grafted vines, masal selection.
Yields: Average 4.500 Kg/he – or 1,8 Tons/acre.
Leaf removal and green harvest to fine tune yields.
Vertical trellis system with double guyot pruning.
100% hand harvested in small cases of 14 kilos.
Harvested from the 23th of February until the 3rd of April, 2012.

WINEMAKING

Grapes Selection: 64% Cluster selection by hand and optical berries selection by Vistalys.

Fermentation: 100% Wild yeast.
Fermentation in French oak vats and skin contact up to 4 -5 weeks.

AGEING

Ageing: 100% of the blend in 225L French oak for 9 months.

Barrel use: 59% in new oak; 21% in second and 20% in third used French oak barrel.
Coopers: Saury, Sylvain, Radoux, Seguin Moreau, Demptos and Taransaud.
Medium Toast and Medium Toast +.

Fining and filtering: Not fined or cold stabilized.
Light plate sheet filtration only before bottling.

PRODUCTION

Date of Bottling: From 1st of August 2013.

Cases produced: 11.981 cases of 12 bottles 0,75 lts.

AWARDS AND ACCOLADES

Wine Spectator	Wine Enthusiast	La CAV Tasting Panel	Steven Purrier
2000: 89	1999: 89	2007: Winner	2007: 16/20
2001: 91	2002: 92	2008: 91	Organic Wines from Chile
2002: 89	2003: 91	2010: 90	
2003: 90	2005: 91	2011: 90	
2005: 91	2006: 90		
2006: 90	2007: 91	Wines of Chile Awards (AWOCA)	2011: Gold Medal
2007: 89	2008: 91		Woman & Wine Guide
2008: 87	2009: 91	2007: Silver Medal	
2009: 90			
International Wine Cellar			2011: 90
2007: 90			
2 times Smart Buy - 2 times Editor's Choice - 7 vintages rated 90 points and over.			

"It all started with our Cuvée Alexandre Merlot back in 1994: A wine that had showed its consistency for more than a decade."

*Jacques Begarie,
Chief Winemaker.*