

Clos Apalta 2014



“Hot stone character. Full body, very linear and ultra-fine tannins. The precision and perfection here is impressive, as it has always been.”

– *James Suckling 100/100*

“With cedar and licorice spicy aromas, this supple-textured, richly concentrated red is fleshed out by powerful, cassis opulence framed by a reprise of polished French oak and supported by a muscular structure.”

– *Decanter 94/100*

WINEMAKER

Michel Rolland & Jacques Begarie

REGION

Apalta Valley, Valle de Colchagua, Chile

GRAPE VARIETIES

48% Carmenère, 31% Cabernet Sauvignon, 21% Merlot

TERROIR

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. The climate could be described as semi-dry Mediterranean, with wide differences between night and day temperatures.

VINTAGE

The 2013 winter was exceptionally cold and dry. The bud break was 10 days late and the dry weather followed over the springtime. Finally, March brought normal conditions, but the Fall came with a cold April. The grapes lost early their vegetal flavors and were technically ready but lacked aromatic and phenolic ripeness. The ripening process was slow, because of lower temperatures and shorter days.

VINIFICATION

Macerations lasted for about 4-5 weeks and during all that period manual punch downs extracted enough compounds from skins to get the desired structure and concentration. The young new wine was racked straight into 100% new French oak barrels by gravity. Malolactic happens in barrels, where the wine stays for 26 months, ageing patiently.

TASTING NOTES

Complex nose opening towards ripe black fruit - cassis, blackberry and fig, along with nuts, cinnamon and licorice notes. Long lasting velvety tannins. Intense and elegant finish.