

# Clos Apalta 2015



“Formed, sculptured yet soulful. A monumental wine for Chile. Unbelievable.”

– *James Suckling 100/100*

“It's spicy and herbal while ripe and powerful, full-bodied and with plenty of dusty tannins. A strong personality.”

– *Wine Advocate 95/100*

“Rich and refined...mineral details grace the vibrant finish.”

– *Wine Spectator 95/100*

## WINEMAKER

Michel Rolland & Jacques Begarie

## REGION

Apalta Valley, Valle de Colchagua, Chile

## GRAPE VARIETIES

46% Carmenère, 30% Cabernet Sauvignon, 19% Merlot, 5% Cabernet Franc

## 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

Winter 2014 was considered as rainy in Apalta, with higher temperatures compared to the previous season. This season Colchagua registered high temperatures towards the end of summer, making March one of the warmest of the last decades.

## 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.