

Clos Apalta 2017



“What a stunning nose of crushed berries, fresh flowers, sandalwood and light vineyard dust. Black olives, too. Very complex. Full-bodied with a beautiful, dense palate of blackberries, chocolate, walnuts and cigar box. Fantastic length and composure. The tannin just rolls over the palate. Very structured. The most classically structured wine ever from here. Goes on for minutes. Outrageous and so polished.
– James Suckling 100/100

20th Vintage & Anniversary Bottle

WINEMAKER	Michel Rolland & Jacques Begarie
REGION	Apalta Valley, Valle de Colchagua, Chile
GRAPE VARIETIES	48% Carmenère, 26% Cabernet Sauvignon, 25% Merlot, 1% Petit Verdot
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 2017 vintage was shaped by persistent drought, and saw the lowest rainfall recorded at Clos Apalta over the past 15 years and the highest temperatures on record in Chile. This was a record-breaking vintage on every level. These extreme conditions promoted deadly, tinderbox conditions for the propagation of devastating wildfires. To the relief of the team, the Clos Apalta vines were spared and suffered no smoke damage.

VINIFICATION

Gentle extractions and very little cap-punching avoided any excesses in the must. The length of maceration varied from 30-35 days, according to grape variety. The wines were aged for 27 months in barriques, of which 85% new oak, allowing the wines to stabilize and clarify naturally.

TASTING NOTES

An abundance of aromas - redcurrant, raspberry and wild strawberries. On the palate, the initial wave of berry fruits, underpinned by soft, silky tannins. Contrasting touches of black olive, blackcurrant and licorice on a long and taut finish. An exquisite expression of the Apalta terroirs.