



Clos Apalta

2023 Prelude

VINTAGE	2023
TYPE OF WINE	Bordeaux Blend
D.O.	Apalta
VARIETIES	50% Carmenere 40% Cabernet Sauvignon 10% Merlot
HARVEST	February 23 rd to April 25 th
PRODUCTION	6.041 cases of 9L equivalent

TASTING NOTES

COLOR

Purple red with dark inky edges.

NOSE

Expressive nose with red fruit, spices and herbs.

PALATE

Juicy tannins that opens towards a velvety mid palate, and a long lasting finish.

TECHNICAL DATA

ALCOHOL CONTENT	14,5% vol.
PH	3.52
TOTAL ACIDITY	3.56 gr/L (SO ₄)
RESIDUAL SUGAR	2.8 gr/L 37.5cL,
AVAILABLE FORMATS	75cL.

WINEMAKING

MACERATION TIME

5-6 weeks with manual punch down.

FERMENTATION TYPE

100% in 75hL French oak vats.

FERMENTATION TEMPERATURE

28°C to 30°C

AGEING

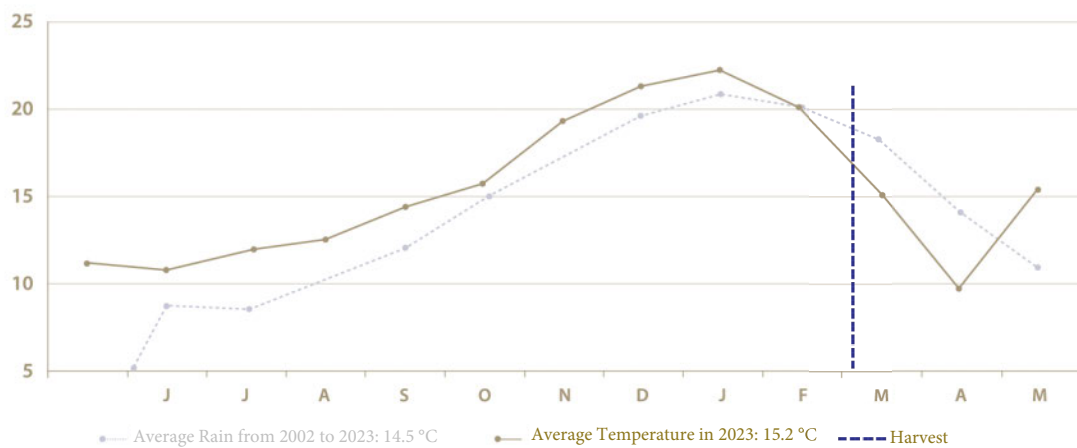
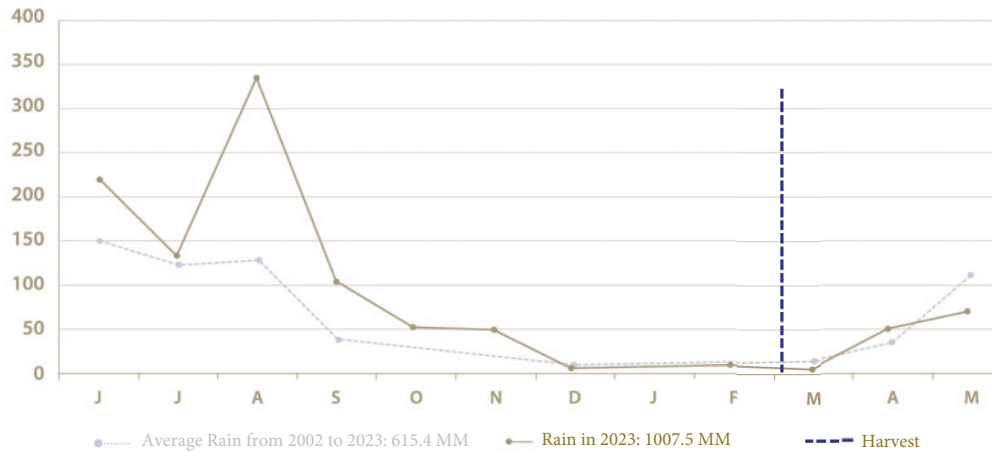
17 months in French oak barrels with 10% new and 90% second and third use. The wine was neither cold stabilized, fined nor filtered.

BOTTLING DATE

February 5th, 2025

Clos Apalta

— VINTAGE CONDITIONS IN 2023 —



The 2023 vintage in Apalta was an early and warm season, with a slightly lower deficit of 23% compared to historical data. However, with 464 mm of rain, it provided 46% more than the minimal rainfall recorded in the 2022 vintage. June and July saw the most concentrated rains, resulting in good hydric levels in the soils. The temperatures during winter were cooler due to the final phase of the "La Niña" climatic phenomenon. From mid-October onwards, higher temperatures and sunny days became the norm, with consistent heat waves and peaks from November onwards until the beginning of April 2023. Careful irrigation and canopy management were key to maintain plant balance and prevent heat damage. The harvest started on February 22nd and ended on April 25th, and the wines showed outstanding depth, elegance, and dense fruit expression. The detailed work in the vineyard, cellar, and fast-moving to harvest allowed for freshness and juicy fruit on whites and rosé, as well as promising results with reds.



Clos Apalta

HISTORY

The history of Clos Apalta lies in one of the oldest Cabernet Sauvignon and Carmenere vineyards in Chile if not the world. Tucked away in the Colchagua Valley near the town of Santa Cruz, the Apalta Valley was the chosen location of a visionary, who in 1910s planted this amazing vineyard using a unique French massal selection. In 1994, Alexandra Marnier Lapostolle and her husband Cyril de Bournet acquired the 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 created in 1997 as the iconic wine of Domaines Bournet-Lapostolle in Chile with the idea of magnifying 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.

The 2005 vintage was chosen TOP #1 by the Wine Spectator magazine and recognized as "Wine of the Year". Clos Apalta is the only South American wine to receive this award. In addition, the same magazine also rated respectively the 2000 and 2001 vintages as TOP 3 and TOP 2. The exceptional Clos Apalta 2017 vintage was awarded 100 points by famed American journalist and wine critic James Suckling, for the third time, hence consolidating its position in the "Legends of Chile" ranking.

The team behind the creation of Clos Apalta is currently being led by the founders' son and Seventh Generation of the Bournet-Lapostolle family, Charles de Bournet



DOMAINES
BOURNET-LAPOSTOLLE

ESTATE

Clos Apalta is located in the Apalta Valley, near the town of Santa Cruz, 170 Kilometers South West 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	53 ha selected of 160 ha total
Plantation	16 ha 1907-1940, 5.681 plants/ha 21 ha 1997-2000, 6.666 plants/ha 16 ha 2005-2012, 6.666 plants/ha
Training System	Vertical Trellis in a Double Guyot
Production Yields	40 hL/ha
Certification	Organic Management HCCP, Sustainable Wine of Chile Certification by Ecocert

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. The river on the other hand 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 rainy season in winter and a long dry summer season. During the growing season Apalta benefits from warm temperatures, with no rain due to the height of the Coastal Mountain that partially block the breeze 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. This contributes to preserving the fruit and high levels of natural acidity which in turn allows for a long ageing potential.

SOIL

Apalta has incredibly old soils which originated mainly in the Cretaceous period (145-66 MY) from granitic and granodioritic material. On the hillside, the soils present angular stones that are well decomposed with moderate to fine texture and clay underlying subsoils. On the semi and flatter areas, colluvial and some older alluvial materials can be found and are issued from material coming from the piedmont and the river. With a thicker texture (sandy to sandy loam) and quartz gravel can also be found. Good drainage and slopes of 2-15%.