



LAPOSTOLLE

Apalta

www.lapostollewines.com

VARIETALS	60% Cabernet Sauvignon, 32% Carmenere, 5% Syrah, 3% Merlot	
VINTAGE	2022	
REGION	Colchagua Valley, Central Valley, Chile	
TECHNICAL DATA	Alcohol 14.5% Residual sugar 2.50g/l	Total acidity 3.39g/l pH 3.61
APPEARANCE	Deep and beautiful violet-red with purple highlights.	
NOSE	Expressive nose with aromas of red and black fruits, with a touch of spice.	
PALATE	Round and pleasant structure, juicy tannins and a lively finish.	
AGEING	70% of the blend aged for 8 months in oak barrels second and third use French and 30% in steel tanks stainless.	
PAIRING	Decant for 30 minutes and serve between 16°C (65°F). Ideal companion stewed and grilled meat in a variety of preparations.	
RATINGS	92pts JAMESSUCKLING.COM 3.9 91pts Antonio Galloni vinous VIVINO	
ORDER CODE	CH0156	

