Lapostolle Grand Selection Chardonnay 2016

WINE DESCRIPTION
At Lapostolle our mission is to capture the freshness of the fruit. Young and expressive; bright and vivid, define the characteristics of our Lapostolle Grand Selection Wines.

ABOUT THE VINEYARD
Casablanca Valley exhibit a cold Mediterranean climate. Located right next to the Pacific ocean in the central part of Chile, the climate is moderated by the cold Humboldt current traveling from the Southern Pole. This current drops the temperatures and the coastal winds refresh the valley's climate. Winter tend to be mild, summers are also fairly mild with moderate temperatures. November to April, the critical harvest period in the Southern hemisphere is usually dry. Casablanca has the perfect combination of cold temperatures with a dry summer, so our Chardonnay maintains its acidity and ripens very slowly with very little risk of rain during the fall.

WINE PRODUCTION
Our objective is to highlight the excellent fruit that Casablanca offers, great acidity with a touch of complexity. Grapes were transported in refrigerated containers from our Atalayas vineyard to our winery in the Colchagua Valley.

Our key points are strict fruit selection using Vistalys optical selection technology. 34% of the clusters went straight to the press and were directly pressed while the remaining 66% was destemmed, crushed and macerated in a steel tank at low temperature for 6 to 12 hours. Then we racked the juice for a natural decantation in stainless steel tanks. We fermented 80% of the clear juice in stainless steel tanks in order to preserve the freshness of the fruit and the remaining 20% was fermented in French oak barrels.

TASTING NOTES
Color: brilliant yellow with golden hues.

Nose: intense aromas of fruits such as pineapple, green apple and lemongrass

Palate: Good volume and refreshing acidity, slightly creamy texture with a mineral touch adding complexity and long lasting finish.

FOOD PAIRING
Serve cold, between 10/12°C (50/53° F). Ideal companion for fish and seafood in general. Dishes such as such as crab pie or a Southern Rays bream with shrimp’s sauce or a steak tartare with some lemon juice would be perfect.

VINEYARD & PRODUCTION INFO
Production area/appellation: Valle del Rapel
Vineyard name: Atalayas Vineyard
Soil composition: Granitic origin
Exposure: Western
Year vineyard planted: From 1997
Harvest time: April
First vintage of this wine: 1999
Bottles produced of this wine: 15,500 cases of 12 bottles of 0.75 liters.

WINEMAKING & AGING
Variatel composition: 100% Chardonnay
Prefermentation technique: Cold maceration
Fermentation container: Stainless steel tanks
Type of aging container: Stainless steel tanks
Type of oak: French

ANALYTICAL DATA
Alcohol: 142.0 %
pH level:
| Residual sugar: | 3.0 g/L |