

## Lapostolle Carmenere Cuvee Alexandre Apalta Chile 2022

Selected by: MTW Tasting Panel



### Final Deductions

**VINTAGE** 2022  
**GRAPE** Carménère/Blend  
**GEOGRAPHY** Not Europe  
**COUNTRY** Chile  
**LARGER REGION** Central Valley  
**SMALLER REGION** Rapel  
**SUB REGION** Colchagua/  
 Cachapoal

### Rationale

Question: When is Merlot not Merlot?

Answer: When it is Carménère!

Yes, this really happened in Chile in 1994 where the previously-thought-to-be-Merlot wine grape was identified by French grape sleuth Jean Michel Boursiquot as a unique variety of Carménère. First bottled as a varietal wine in 1994 by winemaker Álvaro Espinoza at Carmen winery, Carménère is a late-ripening, vigorous grape that thrives in moderately-fertile deep soils in a sunny, warm, and dry environment. At its best, it can be stunning.

In Colchagua, generally acknowledged as the best region for Carménère, the wine is all about notes of bitter chocolate, smoky paprika, and black plum. Colchagua's wines are recognized for their backbone and structure (especially in Apalta and Marchigüe), as are those from Maule's Cauquenes to the southeast. Low in acid (especially when harvested late), Carménère is often acid-adjusted or blended with more structured grapes like Cabernet Sauvignon. Some of Chile's finest blended red wines incorporate Carménère.

Lapostolle was founded in 1994 by Alexandra Marnier Lapostolle and husband Cyril de Bournet upon their discovery of a unique Clos in the Apalta Valley sheltering 100-year-old pre-phylloxera vines. By the way, the Marnier-Lapostolle family has been recognized for fine wines and liqueurs since the early 19th century. Their estate is situated on a North to South exposure, which is quite rare in Chile, and is responsible for the conditions that ensure balance and slow ripening. Overseen by the talented winemaker Andrea Leon, Lapostolle's Carmeneres are always benchmarks of quality.

### Sight

**BRIGHTNESS** Bright  
**CLARITY** Opaque  
**COLOR DEPTH** Deep  
**COLOR** Purple  
**RIM VARIATION** None  
*Stained Tears: High*

### Structure

**RESIDUAL SUGAR** Dry  
**ACID** Med+  
**ALCOHOL** High  
**TANNIN** High  
**TEXTURE** Round / Smooth  
**FINISH** Long  
**COMPLEXITY** High

### Aroma & Taste

**RED FRUIT** Red Currant • Red Plum *Condition: Fresh, Ripe, Jammy / Candied*  
**BLACK FRUIT** Black Raspberry • Black Currant / Cassis • Black Plum  
*Condition: Fresh, Ripe, Jammy / Candied*  
**FLORAL** Fuchsia • Violet • Lilac *Condition: Fresh*  
**GREEN VEGETABLE** Green Peppers • Jalapeño  
**OTHER VEGETABLE** Fennel / Anise  
**HERBAL** Laurel / Bay Leaf • Thyme • Mint / Eucalyptus  
**OTHER SPICES** Licorice (Red) • Green Peppercorn • Black Pepper  
**ORGANIC EARTH** Turned Dirt / Potting Soil  
**INORGANIC EARTH** Graphite  
**ANIMAL** Leather  
**OAK AGING** Yes *Oak Intensity: High*  
**OAK INFLUENCE** Baking Spice • Cedar / Cigar Box • Smoke