



CLOS APALTA

PRODUIT

A pure expression of the great Chilean terroirs, Clos Apalta 2018 charms the eye with its deep garnet red color. With a great aromatic richness, the bouquet opens with notes of small red fruits evoking raspberry, redcurrant and wild strawberry. The attack on the palate highlights the aromatic notes perceived on the nose before revealing the silky and tender tannic structure of the wine. Notes of black olive, blackcurrant and licorice coat the palate. The endless finish stretches out with finesse, tension and elegance.

PROFIL GUSTATIF



NOTATIONS

James Suckling : 100/100

IDENTITÉ

Région viticole / Pays	Valle de Colchagua / Chili
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	15,0%
Potentiel de garde	20 ans +
Cépages	Cabernet Sauvignon, Carménère, Merlot