

Almaviva 1997

Constant climatic conditions throughout the season assured an homogenous maturity in all the vineyard lots. The particularly warm, dry weather produced perfectly ripe grape bunches that were harvested in small cases during the last three weeks of April.

Tasting Notes

This wine is dark ruby with slight copper reflections. An amber bouquet of leather, herbs and white pepper. A beautiful presence of dried apricots and well ripened black cherries complimented by peat and earthy minerals. On the finish, a hint of truffle and roasted coffee beans. The attack is hearty, full of plum and peppery mint aromas on a smoky background. The tannins are fresh and powerful. The rich flavors remain present throughout the lengthy finish.



Assemblage

Cabernet Sauvignon:	72%
Carménère:	23%
Cabernet Franc:	5%
Barrel Aging: 16 Months, New French Oak.	

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