

Almaviva 1998

El Niño weather conditions with heavy rains, cool temperatures and low sunlight caused a delay in the ripening, and the harvest was pushed back to late April to ensure ripe tannins. Careful handling and grape selection during the picking allowed us to bring in healthy grapes throughout the harvest season.

Tasting Notes

A deep, ruby red wine.

Frankincense, simmered plums and white pepper are complemented by juniper berry, lavender and distinct mineral tones.

A round, well balanced attack, and an evolution characterized by smooth tannins and notes of cooked figs and brown tobacco leaves. The long finish leaves aromas of peppermint, bay and black licorice root and an overall impression of refined elegance.

NOTES



Assemblage

Cabernet Sauvignon: 72%

Carménère: 26%

Cabernet Franc: 2%

Barrel Aging: 16 Months, New French Oak.

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