

# *Almaviva 2000*

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Generally good climatic conditions were combined with some cold and rainy weather in winter, spring and early summer. In the vineyard, the season was marked by even growth despite temperatures that were slightly lower than the historical average. Due to this and some rainfall in mid-April, the harvest period was lengthened in order to attain the ideal ripeness of the grapes.

## *Tasting Notes*

Intense, dark ruby red.

Chocolate, molasses and a blend of cassis and forest berries create a complex nose where fresh coffee, leather, forest cedar and grilled citrus zests appear subtly throughout the evolution. Frank elegance and a refined structure are revealed on the round and supple attack. Caramel harmonizes with smoky dark cocoa and ripe tannins for a beautifully smooth finish. A wine defined by balance, complexity and class.

## *NOTES*

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## *Assemblage*

Cabernet Sauvignon: 86%

Carménère: 14%

Barrel Aging: 16 Months, New French Oak.

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