

Almaviva 2002

The rainfall for the vintage 2002 was average, however intense storms fell over the winter months of June and July. Winter's higher than average temperatures advanced bud break in by eight days.

Spring was dry, with average temperatures, and was followed by a hot summer. Evening temperatures remained cool, which allowed for excellent tannic ripeness and optimal balance.

Autumn started with some rain, which influenced the decision to move the harvest forward 10 days.

Tasting Notes

Deep red tinged with violet.

The nose is filled with mineral notes, mesquite, nutmeg and profound aromas of black fruits, forest blackberries, and licorice root.

The attack is deep and well sculpted while the evolution reveals tremendous balance. Bitter chocolate and licorice root fill the mouth, and a return of cassis, cherries and peach pips dominate the final.

The vintage 2002 is remarkably dense and unctuous.



Assemblage

Cabernet Sauvignon: 67%

Carménère: 29%

Cabernet Franc: 4%

Barrel Aging: 18 Months, New French Oak.

NOTES

2002
