

# Almaviva 2003

The winter was cold and extremely wet and spring was cooler than average, but the summer was quite hot. High temperatures followed throughout the end of harvest.

With these exceptional climatic conditions, the harvest began on the 15th of April. The very small grapes showed a remarkable concentration of color, aromas and structure.

## Tasting Notes

Intense, opaque ruby red.

The nose is incredibly profound, densely concentrated and complex, filled with black currants and layers of smoky tobacco, spices and mineral notes. The attack is powerful and full-bodied as the evolution leaves an impression of balance and harmony. Blackberries, plums, grilled orange zests, lavender, and cigar smoke accompany amber, minerals and hints of frankincense.

An excellent wine from an exceptional vintage.



## Assemblage

Cabernet Sauvignon: 73%

Carménère: 24%

Cabernet Franc: 3%

Barrel Aging: 18 months, New French Oak.

## NOTES

---

---

---

---

---

---

---

---

---

---

2003