

Almaviva 2005

The 2005 harvest season for Almaviva was the longest and latest ever, lasting from April 14th to May 17th. Meticulous ripeness controls and triple selection helped to obtain a very fine wine. Winter was warmer than average and marked nearly 30% less rainfall than an average year. The warm temperatures throughout the winter days, together with high temperatures in September, contribute to an early and homogenous budbreak on September 20 for the Cabernet Sauvignon, five days earlier than the average.

Tasting Notes

Dark ruby red, intense and opaque.

The nose is deep and complex, remarkably rich and concentrated, revealing fresh ripe fruits aromas, wild strawberries, black currant and blackberries nicely associated with mineral notes, spices, tobacco and coffee. The attack is powerful, ample and silky, immediately revealing a well-balanced and harmonious structure. The tannins are ripe and round, nicely enveloped by flavorful hints of vanilla, toasted orange zest, lavender, chocolate, and licorice.

The finish is long, mineral and silky, enhancing the richness of the ripe fruit and the elegance of the tannins. A superb wine of an exceptional finesse and remarkable expression.



Assemblage

Cabernet Sauvignon:	74%
Carménère:	21%
Cabernet Franc:	5%
Barrel Aging: 18 Months, new French Oak.	

NOTES

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