

# Almariva 2007

The winter was dry and relatively warm, with a rainfall from June to September of only 292 mm in Puente Alto and 640 mm in Peumo. Budbreak was homogenous, but started later than usual. After a rather warm October, November was quite cool, and a small rain troubled flowering in Puente Alto, limiting the number of berries per bunch of Cabernet Sauvignon. From December to February, the maximum temperatures remained considerably elevated during the day, with an extreme diurnal fluctuation of temperatures. This important factor was key in the development of thick skins with high concentrations in tannins and color.

The hot summer led to an early harvest for Merlot (March 26th), but lower temperatures in April slowed down the ripening process to give us a long, slow and late harvest, with picking lasting from April 19 through May 25 in Puente Alto for other varieties, and from May 16 to May 23 on Carmenère from Peumo vineyard.

## Tasting Notes

Deep, intense, opaque ruby red.

The nose reveals a generous and powerful bouquet of blackberries, ripe cassis, licorice and violets, with mineral hints and fine notes of vanilla, coffee, black pepper, incense and dark chocolate. The mouth shows an outstanding balance, full of density, life, roundness and savors. The ripe, silky, concentrated and enrobed tannins give to the wine an incomparable voluptuous texture, as the evolution leaves an impression of plenitude and harmony.

## NOTES



An extraordinary complex and powerful wine, full-bodied, persistent and layered, perfectly balanced by a great acidity.

An exceptional and superb vintage with great aging potential.

## Assemblage

Cabernet Sauvignon:	64%
Carménère:	28%
Cabernet Franc:	7%
Merlot:	1%
Barrel Aging: 18 Months, new French oak	

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