

Almaviva 2008

This great vintage was marked by atypical climatic conditions.

The vintage started with an exceptionally cold, dry winter, one of the coldest of the last 40 years, and one of the driest too, with only 146 mm of rainfall from June to September in Puente Alto and 250 mm during the same period in Peumo.

Budbreak was homogenous, but started late, about 10 days later than normal. Spring was cool at the beginning, becoming warmer at the end of October and during November. From December to March, the maximum daytime temperatures were considerably higher than historical averages, with extreme temperature fluctuations in the course of the day.

However, lower temperatures in April slowed down the ripening process to generate a long, slow, late harvest, with picking lasting from April 21 to May 22 in Puente Alto and from May 13 to May 17 for the Carmenère from Peumo.

The result of the low yield of the vines (between 20 to 45 hl/ha) was fruit of superb quality and purity, with exceptional balance and character.

Tasting Notes

Deep, intense ruby red.

The nose reveals pure, delicate aromas of ripe blackcurrants, wild strawberries and blackberries, blended with hints of minerals and fine notes of vanilla, coffee, licorice and spices. The mouth shows outstanding balance, a firm tannic structure and exceptional length.

NOTES



The tannins are ripe, refined and concentrated, contributing to the density and elegant texture of the wine.

A complex, graceful and brilliant wine, pure and precise in its mineral character, persistent and layered, harmoniously balanced by a great acidity.

Assemblage

Cabernet Sauvignon:	66%
Carménère:	26%
Cabernet Franc:	8%
Barrel Aging:	18 Months, new French oak

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