

Almaviva 2009

2009 was a generous year marked by a normal rainfall in winter (312 mm in Puente Alto), a nice spring, a number of bunches higher than usual, a perfect flowering and berry setting, a typical hot and dry summer with the heat of the days always moderated by the cold of the nights, and finally a great quality of fruit, fully ripe, healthy and juicy, with an exceptional smoothness of tannins.

An important work of green harvest was done to reduce the higher yields, mainly on the younger vines, as our older vines of more than 30 years are naturally producing very low yields (21 hl/ha).

2009 was also an earlier year, from budbreak to harvest, ending in a faster and earlier ripening process. Harvest started with Merlot on March 26th and finished with Carménère on May 20th, while the Cabernet Sauvignon from Puente Alto was harvested from April 15th to May 15th, and Carménère from Peumo from May 11th to May 16th.

Tasting Notes

Deep, intense, ruby red color with purple tones. The nose is pure, well focused and elegant. Complex and layered, it reveals fresh and delicate aromas of cassis, black berries and violet, associated to fine notes of vanilla, cacao, licorice, and spices.

NOTES



The wine is filling the mouth with smooth, well refined and juicy tannins, underlining the plenitude of the ripe fruit. The texture is incredibly round and silky, and the finish is long and fleshy.

A superb wine, precise in its character, accessible and remarkably balanced.

Assemblage

Cabernet Sauvignon:	73%
Carménère:	22%
Cabernet Franc:	4%
Merlot:	1%

Barrel Aging: 16 Months, New French Oak.