

Almaviva 2010

A cool Spring generated a great percentage of coulure on Cabernet Sauvignon, resulting finally in a year of very low yields with small bunches and few berries per bunch.

The vintage was also characterized by a very late vegetative and fruit development, 10 to 15 days later than normal, ending in an extremely late ripening process. At the end of April, only 9 % of the grapes were harvested, while 40% of the grapes were already harvested at the same date in 2009. The harvest started ten days later than usual, on April 5 with Merlot, and ended on May 25 with the last Carménère. The Cabernet Sauvignon grapes were picked between April 26 and May 20.

Obviously, 2010 was marked by the severe earthquake that affected all the Centre-South of Chile on February 27th.. The winery and the vineyard facilities did not suffer any damage. However, the vineyards were less irrigated during the first two weeks of March, and the weather happened to be cooler after the earthquake.

All these peculiar conditions favored an extraordinary quality of grapes, full of fresh and ripe fruit, a great level of acidity, elegance and purity.

Tasting Notes

Dark ruby red, with attractive purple tones.

The nose, elegant and layered, reveals pure and delicate aromas of ripe cassis, blackberries and wild strawberries, nicely associated with vanilla, spices and coffee beans.



The mouth shows outstanding balance, great acidity, elegance, freshness and exceptional persistence. The tannins are ripe, round, well condensed and silky, enhancing the dense and fleshy character of the year. A brilliant wine, constant and precise in its character, all in finesse and harmony.

Assemblage

Cabernet Sauvignon:	61%
Carménère:	29%
Cabernet Franc:	9%
Petit Verdot:	1%
Barrel Aging: 17 months, New French Oak.	

NOTES

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