

Almaviva 2011

The 2011 vintage was dry, with only 176 mm of rainfall—around half of normal—between May and September 2010 in Puente Alto.

The vintage was characterized by a late vegetative and fruit development, with all stages from budbreak to harvest occurring 10 to 15 days later than usual. With lower-than-normal temperatures in March and April, the harvest finally occurred 10 days later than in average years.

It started on April 5 with Merlot, and ended on May 25 with the last Carménère. The Cabernet Sauvignon grapes were picked between April 20 and May 20.

The yields were lower than normal, especially for the Cabernet Sauvignon and Carménère. The Cabernet Sauvignon berries were particularly small.

Together, these peculiar conditions favored great quality of fruit, elegant and pure, with a notable density of ripe, round tannins.

Tasting Notes

The wine is a deep, intense ruby red.

The nose, complex and subtle, reveals delicate and clean aromas of ripe cassis, fig and blackberries, accompanied by vanilla, cacao and toffee notes.

NOTES



The wine fills the mouth with smooth, well-refined and silky tannins, leaving an overall impression of balance, finesse, persistence and freshness.

This is a pure, elegant and layered wine, harmoniously balanced by a great acidity.

Assemblage

Cabernet Sauvignon:	67%
Carménère:	25%
Cabernet Franc:	5%
Merlot:	2%
Petit Verdot:	1%
Barrel Aging:	18 months, new French oak.

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