

Almaviva 2013

Vintage 2013 – Almaviva's eighteenth harvest – was the longest and latest to date, lasting from April 2 through May 30.

The growing season started with a drier than average winter, yielding only 215 mm of rainfall from May to September 2012. Spring followed with higher rains than usual at 43 mm in October and 30 mm in December. This replenished the soil's water supply and provided the vines with the necessary reserves to develop evenly throughout the dry summer.

Cooler temperatures in October resulted in a late bud break. In November, the climatic conditions were particularly favorable during flowering, resulting in an overall perfect berry set with a number of bunches higher than usual. Cluster thinning took place to reduce yields, mainly on the younger vines, as the older vines of 35 years produce naturally low yields (20 hl/ha).

The temperatures were globally lower than normal in summer, especially in December. The same tendency was also observed in autumn, with a clear slowing down of the ripening process in April. This was particularly propitious to the Cabernet Sauvignon grapes, harvested between April 17 and May 23.

Tasting Notes

Attractive dark crimson, deep and opaque. The nose is pure and layered, revealing delicate and focused aromas of black cherries, ripe cassis and violet associated with black licorice, cacao and toffee notes. The mouth shows outstanding amplitude and balance,



a luscious texture, bright acidity, elegance and persistence. The tannins are fine, smooth and silky, enhancing the fresh and juicy character of the year. Precise and well-built, the wine combines harmoniously elegance and freshness in a cooler and generous vintage.

Assemblage

Cabernet Sauvignon:	72 %
Carmenère:	19 %
Cabernet Franc:	6 %
Petit Verdot:	2 %
Merlot:	1 %

Barrel Aging: 18 Months, New French Oak

NOTES

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