

Almaviva 2016

The 2016 growing season began with a very dry winter, consisting only of 193 mm of rainfall from May to September 2015. June was completely dry, followed by significant rain, 119 mm in August alone. The following spring presented colder and rainier conditions than usual, especially from mid-September to mid-November, which generated less bunches and some “coulure” on the Cabernet Sauvignon and Carmenère vines.

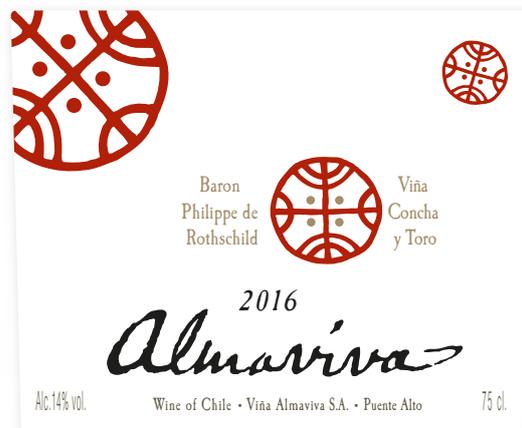
Summer was particularly hot and dry, specifically in December and February. Temperatures sharply decreased in March, while April encountered unusually heavy rain on April 16-17 and 23-24, summing 109 mm in the Puente Alto vineyards.

Although the growing cycle was rather delayed with most of the phenological stages occurring later than usual, these atypical climatic conditions obliged us to anticipate and accelerate the harvest, which initially started slowly on March 29th, first with the Merlot, and finally ended in a faster pace on May 6th, which was two weeks earlier than usual.

The speed and precision of our harvesting teams to pick healthy Cabernets and Carmenère grapes after the rains, along with the optical selection and strict, careful monitoring of the vinifications in the winery allowed us to produce very promising, elegant and accessible wines, rich in fruit, freshness and character, in line with our great terroir of Puente Alto.

Tasting Notes

Deep, intense and brilliant ruby red color. The nose reveals delicate aromas of red fruits and berries, such as raspberry and blackberry, which are harmoniously integrated with notes of toffee and coffee, offering a refined and distinguished



nose. The elegance of the wine is underscored by its round and fresh mouthfeel. Subtle, but present tannins frame the blend, leading to a vanilla and peppery finish. Complex and luxurious, Almaviva 2016 is a remarkably graceful and silky wine, faithful to its predecessors in style and precision.

Assemblage

Cabernet Sauvignon:	66 %
Carmenère:	24 %
Cabernet Franc:	8 %
Petit Verdot:	2 %

Barrel Aging: 16 Months, New French Oak.

NOTES

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