

Baron  
Philippe de  
Rothschild



Vina  
Concha  
y Toro

*Almariva*





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*Almaviva*

ALMAVIVA 2018  
Release  
Information



In 1997, Baroness Philippine de Rothschild (1933-2014), Chair of the Supervisory Board of Baron Philippe de Rothschild S.A., and Don Eduardo Guisasti Tagle (1920-1998), Chairman of Viña Concha y Toro S.A., sealed a partnership agreement with a view to create an exceptional Franco-Chilean wine called Almaviva. Produced under the joint technical supervision of both partners, the first vintage was produced in 1996 and launched in 1998 to international acclaim.

Made from a blend of classic Bordeaux varieties - Cabernet Sauvignon, which predominates, Carmenere and Cabernet Franc, to which Merlot and Petit Verdot were subsequently added -, Almaviva is the result of a felicitous encounter between two cultures. Chile offers its soil, its climate and its vineyards, while France contributes its winemaking savoir-faire and traditions. The result is a wine of exceptional character, complexity and ageing potential. Its launch marked a major milestone in the development of Chilean wines, both in Chile itself and in the international markets.

Puente Alto was recognized over 20 years ago, as offering ideal conditions for growing the Cabernet Sauvignon grape, and it is here that 85 hectares have been reserved exclusively for Almaviva. Characteristic features of Puente Alto include its stony soil, cold, rainy winters and the hot days and cool nights of its summers. The Almaviva vineyard is tended with meticulous care from pruning to harvest. A carefully controlled irrigation system has been installed so that the amount of water delivered to each vine can be precisely determined.

We are delighted to present the fruit of this exceptional terroir, the latest release of Almaviva from the heralded vintage of 2018.

In Michel Friou's, Almaviva Technical Director and Winemaker, words: "Seldom so many favorable conditions had come together to generate such an exceptional vintage in 2018. Homogeneity is probably the best word to describe this excellent vintage, recognized as one of the best in the last 10 or 20 years in Chile. For our vineyards, the homogeneity of the phenological stages and the grape maturation was key to produce wines of exceptional purity, finesse and balance, harmoniously combining freshness and ripeness."

We look forward to sharing this superb new release with you.

With my warmest regards,



Manuel Louzada  
CEO, Viña Almaviva S.A.



# Vintage 2018 Harvest Report

## *The climatic conditions*

### RAINY WINTER AND LATE BUDDING

The vintage was rainier than average with 300 mm in Puente Alto between May and October 2017, compared to 281 mm historically. This rainfall was particularly welcome to refill our hydric reserves after the very dry vintage of 2017. During the winter, temperatures were lower than average, resulting in a rather late bud break, October 2-7 for Cabernet Sauvignon, a few days later than average, and 9 to 13 days later than the year before. Growth was slow and limited as the temperatures were still rather low until the end of October.

### HIGHER TEMPERATURES IN SPRING

The average temperature increased from 13,8°C in October to 17,7°C in November, a figure higher than average and most of the previous vintages (16,0-16,7°C). Despite these high temperatures, 50% of the flowering stage occurred between November 21-24 for Cabernet Sauvignon, a few days later than average. The temperatures were then extremely high in December with an average of 20,2°C and an average maximum temperature of 30,4°C (2,5°C more than previous year & historical figures). The heat excelled the growth of the vines in November-December, generating more vigor than usual at this stage, matched by increased vineyard and canopy management.

### HOT SUMMER DAYS – LATE AND HOMOGENEOUS VERAISON

The months of January and February were dry and hot, showing higher temperatures than historical figures. However, the average maximum temperature of 30,7°C in January was not as extreme as 2017, when the average maximum temperature reached 32,2°C. Veraison started around 2 weeks later than usual on the 3rd week of January, but was incredibly fast and homogeneous, ending before mid-February.

### EARLIER RIPENING IN MARCH, SLOWING DOWN FROM THE THIRD WEEK OF APRIL

The initial late budding and flowering was misleading as it hinted at a late harvest. However, March was particularly warm, with an average temperature of 17,6°C and an average maximum temperature of 28,7°C, higher than 2017 (27,6°C) and historical figures (27,1°C). The last ten days of March were extremely hot, which prompted harvest of the first batches to ripen. The Merlot was harvested on March 26 to 29, a week earlier than anticipated, yet two weeks later than the early vintage of 2017. The other varieties were then picked earlier than initially expected, at average dates for some batches, but slightly earlier than normal for others. The first picking of the young vines of Cabernet Sauvignon was on April 2, a week after the Merlot. Although April and May were warmer than usual, a progressive decrease in temperatures slowed the ripening down after mid-April, especially on the old Cabernet Sauvignon, which only started on April 24, and on the Carménère, picked from May 10, which were considered normal dates.



## *The harvest*

### AN EXTENDED HARVEST, WITHIN THE EXPECTED YIELDS

The climatic conditions have been ideal during the entire harvest period, without any rain from the beginning to the end of the harvest. The picking process was extended and slow, lasting 36 days over a 9-week period. Most of the blocks were harvested several times, micro-zone by micro-zone. The harvest started on March 26 and ended on May 8 in Puente Alto, a week earlier than usual. The Carménère was harvested later in Peumo, from May 10 to 24, during normal dates. The yields were typically low on the old vines of Cabernet Sauvignon (harvested from April 24 to May 3) with only 11 hl/ha, and the Carménère was naturally well balanced with a production of 40 hl/ha (harvested from May 10 to 24). The younger and more densely planted vines yielded 46 hl/ha on Cabernet Sauvignon (harvested from April 2 to May 4), 51 hl/ha on Cabernet Franc (April 5 to 23), 60 hl/ha on both Merlot (March 26 to 29) and Petit Verdot (April 18).



## *The wines of 2018*

### EXCEPTIONAL BALANCE, PURITY AND FRESHNESS

The vintage 2018 in Chile is a magnificent vintage recognized for its exceptional quality, balance and complexity that positions it as one of the best of the decade. For Almaviva, vintage 2018 resulted in being the perfect combination between a generous harvest and a tremendously high level of quality on our Bordeaux varieties. Brought in under clement weather and in perfect conditions, the grapes have given bright wines with wonderful fruit and freshness, length and density, and a sumptuous quality of round and silky tannins. Benefiting from the progressive decrease of temperatures from the third week of April, the old vines of Cabernet Sauvignon and Carménère showed a great balance between freshness and ripeness, elegance and richness. The quality of the Cabernet Sauvignon, Cabernet Franc and Petit Verdot was exceptional in Puente Alto, and clearly outstanding for the Cabernet Sauvignon, which produced great wines not only from the old vines, but amazingly also from the youngest vines planted a few years ago. The fast and homogenous veraison, anticipating a favorable homogenous maturation of the grapes, contributed to the purity, finesse and extraordinary balance of the vintage, helping us to determine the precise moment to harvest each zone and variety. The Carménère was probably not as outstanding as the Cabernet Sauvignon, yet as usual, delivered its highly respectable luxurious and velvety texture, so important in the final harmony and balance of the blend. The Merlot likely suffered from the heat that occurred in March and was ultimately not included in Almaviva 2018. The vintage 2018 produced well-balanced and complex wines, combining harmonious brightness and intensity, with purity and precision. A superb and wonderful vintage.



# The Grand Chai







# Almaviva 2018

## Vintage Notes

The vintage 2018 in Chile was magnificent, one of the best of the decade, recognized for its exceptional quality, balance and complexity.

The vintage was rainier than average with 300 mm in Puente Alto between May and October 2017, compared to the historical average of 281 mm. During the same winter period, the temperatures were lower than usual, resulting in bud break occurring a few days later than average.

The temperatures increased significantly in November, reaching higher levels in December than in four previous years. The heat increased the growth and the vigor of the vines, initiating important precision work in the vineyard.

The veraison started later than average on the 3rd week of January, but was incredibly fast and homogeneous. Although the initial stages were hinting at a late harvest, picking started on March 26th for the Merlot and on April 2nd for the Cabernet Sauvignon, one week earlier than usual. Benefiting from the progressive decrease of temperature to maintain a great balance between freshness and ripeness, the grapes were picked over a long period of 9 weeks, until the last Carménère was brought in on May 24th.

Vintage 2018 resulted in the perfect combination between a generous harvest and a tremendously high level of quality on all our Bordeaux varieties.

## Tasting Notes

Attractive dark ruby color, deep and opaque.

The nose is pure, focused and layered, revealing delicate and clean aromas of blackberries, ripe cassis, currants and violet, associated with fine notes of tobacco, cedar and coffee bean.

The mouth shows outstanding amplitude and balance, luscious texture, bright acidity, broad structure and persistence. The tannins are well refined, smooth and silky, enhancing the fresh and juicy character of the year. Precise and polished, the wine combines harmonious elegance, richness, ripeness and freshness in an exceptional and superb vintage.

## Assemblage

Cabernet Sauvignon:	72 %
Carménère :	19 %
Cabernet Franc :	6 %
Petit Verdot :	3 %

Barrel Aging: 18 Months, New French Oak.

## NOTES

2018



The name *Almaviva*, though it has a Hispanic sonority, belongs to classical French literature: Count Almaviva is the hero of two famous comedies by Beaumarchais (1732-1799), the *Barber of Seville* and the *Marriage of Figaro*, later turned into operas by the genius of Rossini and Mozart. *Almaviva* on the label is in Beaumarchais own handwriting. The label also plays homage to Chile's ancestral history, showing three reproductions of a stylized design which symbolizes the vision of the earth and the cosmos in pre-Hispanic civilization. The design appears on the "Kultrun", a ceremonial drum used in that civilization. Two great traditions thus combined to offer the whole world a promise of pleasure and excellence.



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Take a look at Michel Friou, Almariva  
Technical Director and Winemaker,  
in his 2018 tasting video using  
the QR code , or following link.



<https://vimeo.com/435212064/8aac68fa72>