

Almaviva

2006

Vintage Notes

Although the winter rainfall was slightly inferior to historical average, the rains were steady and well distributed throughout the winter season. Reasonably warm temperatures and a good water supply in the soil helped to ensure a homogenous budbreak in September, and a great growth in October-November.

From December to February, the maximum temperatures remained considerably elevated during the day, with a diurnal fluctuation of temperatures particularly high. Lower temperatures in April slowed down the ripening process to give us the latest harvest date ever, with picking lasting from April 24 to May 24.

Dry conditions and slow ripening contributed to a great accumulation of phenolic compounds, a good balance and an optimal ripeness of the grapes.

Tasting Notes

Intense ruby red. The nose reveals stable, frank aromas of ripe cassis, plum and blackberries, associated to mineral hints and fine notes of vanilla, café, grilled orange zest, tobacco and cacao. The mouth shows outstanding balance, great acidity, a firm tannic structure, and exceptional persistence. A brilliant wine, elegant, constant and precise in its character, showing a palate of class, with persistent and refined tannins.

NOTES



Assemblage

Cabernet Sauvignon:	63 %
Carmenère:	26 %
Cabernet Franc:	9 %
Merlot:	2 %

Barrel Ageing: 17 Months, New French Oak.

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