

Almaviva

2012

Vintage Notes

The 2012 vintage was dry, with only 200 mm of rainfall between May through October 2011 in Puente Alto, which was two-thirds of a typical year.

With September being warmer than usual, budbreak occurred earlier for Merlot, Cabernet Franc, Petit Verdot and Carmenère. However, the lower temperatures in October resulted in a delayed budbreak for the Cabernet Sauvignon.

Summer was hot, dry and warmer than the previous two years, with veraison occurring 10 days earlier than normal. March was particularly hot, with the average maximum temperature among the highest historical figures.

Understandably, the 2012 harvest started two weeks earlier than usual. It began on March 15th for the first Merlot and ended on May 18th for the last Carmenère. However, most of the Cabernet Sauvignon was picked under lower temperatures, from April 17th through May 14th, as well as for the Carmenère from May 8th through 18th.

All of these peculiar conditions favored a great and healthy quality of fruit, with optimal levels of ripeness, concentration and purity.

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Tasting Notes

Deep, intense and attractive ruby red color. The bouquet is pure and forward, revealing clean aromas of blackberries, blackcurrant and licorice, associated with subtle notes of vanilla, dark chocolate, incense and spices. The mouth feel is generous with round, concentrated and refined tannins, underlining a plenitude of ripe fruit. The wine is polished, elegant and focused, ending in a long, dense and fleshy finish. The overall result is a complex and powerful wine, persistent, layered and well balanced.

Assemblage

Cabernet Sauvignon:	65 %
Carmenère:	24 %
Cabernet Franc:	8 %
Petit Verdot:	2 %
Merlot:	1 %

Barrel Ageing: 19 Months, New French Oak.

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