

2016

Vintage Notes

The vintage 2016 started with a winter again drier than average, with only 193 mm of rainfall from May to September 2015, with no rain in June and exceptionally more rain in August (119 mm). Spring was then rather cold and rainier than usual, especially from mid-September to mid-November, which generated some “coulure” and less bunches on the Cabernet Sauvignon and the Carmenere.

Summer was particularly hot and dry, specifically December and February. The temperatures clearly decreased in March, while April was marked by unusual heavy rains on April 16-17 and 23-24, summing 109 mm on our vineyard of Puente Alto.

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

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

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Tasting Notes

Deep, intense and brilliant ruby red.

Delicate aromas of red fruits such as raspberry and blackberry are harmoniously associated to elegant notes of toffee and coffee, offering a refined and distinguished nose. The elegance of the wine is underlined by its round and fresh mouth. The subtle but present tannins maintain the wine until a vanilla and peppery finish.

Complex and elegant, 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 Ageing: 16 Months, New French Oak.

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