

# Almaviva 1999

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Weather conditions were the reverse of the previous year. Severe drought and high temperatures led to early ripening and a harvest that was two weeks in advance of a typical year. Ripe, healthy, and highly concentrated grapes helped to produce a remarkable wine.

## *Tasting Notes*

A ripe black cherry stained wine.

Powerful and intense, full of forest berries, cassis, boysenberry, mineral notes, cedar and leather. Toast, grilled coffee grains and bitter chocolate accompany wild raspberries.

The bold, ample and vivacious attack evolves toward a strong structure of round, tight and refined tannins. The excellent concentration of berries and dark cocoa persists, and aromas of smooth coffee linger on the palette. A singular balance and wonderful finesse, the finish has great persistence.

This concentrated wine has long ageing potential.



## *Assemblage*

Cabernet Sauvignon: 78%

Carménère: 19%

Cabernet Franc: 3%

Barrel Aging: 16 Months, New French Oak.

## *NOTES*

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