

2024

Vintage Notes

The 2024 vintage ended a period of severe drought in Chile. Influenced by “El Niño” climatic phenomenon, Puente Alto saw annual rainfall jump from 140 mm for the period 2019-2023 to 592 mm for the vintage 2024 (June 2023-May 2024), with specific conditions that shaped a remarkably fresh and unique profile for the wines. This higher precipitation was ideally distributed: 460 mm fell during winter and beginning of spring, replenishing soil water reserves, while 130 mm arrived in May 2024, safely after the harvest. This timing allowed for vital hydric recovery without compromising the grapes vegetative cycle and maturation.

Spring was cooler than usual, with temperatures lower than average from October to December 2023. On the contrary, the temperatures in January, February and March 2024 were higher than average, between 1.5 and 2 degrees above historical figures.

Following heavy winter rainfall and cold spring, all phenological stages were notably delayed. *Veraison* occurred 2-3 weeks later than usual in all varieties, concluding in Puente Alto by the 1st week of March. Temperatures dropped considerably throughout April and May, fostering an optimal, slow ripening process that preserved the fruit’s acidity and purity.

In Puente Alto, the harvest started on March 25th – a two-week delay from the 2023 vintage – concluding on May 3rd. In Peumo, the Carménère was picked between May 2nd and 10th.

The 2024 vintage is characterized by its cool-climate profile, offering remarkable fruit, freshness and density. It is a well-balanced and characterful vintage that showcases a superb expression of Cabernet Sauvignon.

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Tasting Notes

Deep, intense and opaque ruby red. Complex, broad and beautifully defined, Almaviva 2024 seduces with a pure and precise aromatic profile. Vibrant black fruit – cassis and blackberry – transitions into an elegant secondary layer of incense, cedar, forest floor and soft spices. On the palate, the wine reveals remarkable balance between amplitude and elegance, freshness and ripeness, depth and persistence. The tannins are round and well-polished, lending a velvet-like structure that amplifies the vintage’s juiciness and immediate appeal. The wine delivers perfect harmony born from an unusual combination of seasonal conditions, where warm summer days were seamlessly balanced by cool spring and autumn days. Boasting exceptional volume and tension, Almaviva 2024 captures the essence of Puente Alto’s unique *terroir*.

Assemblage

Cabernet Sauvignon:	70 %
Carménère:	24 %
Cabernet Franc:	4 %
Petit Verdot:	2 %

Barrel Ageing: 18 months, French oak (76% new)

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