

2021

Vintage Notes

After a long period of drought during the previous cycle, the rain came back in winter to initiate the vintage 2021 with excellent auspices. The rainfall of 170 mm registered between May and August 2020 was almost 3 times more than the year before, although lower than the historical average of 267 mm. The following months were completely dry, until it rained unexpectedly at the end of January 2021, with 54 mm of rainfall at mid-*veraison*. We did not have, fortunately, any new rain until the end of the harvest.

Spring was warm, with budding and flowering occurring 5-7 days earlier than average. Then, summer was cool, especially after the unexpected rain in January. The average summer temperature was 1°C lower than average, and 1.5°C lower than 2020.

The January rain was key to homogenising the ripening process of the grapes, above all after a heterogeneous flowering and fruit set. Although the date of the first stages could have hinted at an early harvest, the picking operations started on 24 March at a normal date, slowly at the beginning, to suddenly increase its pace the second week of April and finally end earlier than usual, on 30 April in Puente Alto, and 14 May at Peumo.

The cooler conditions from January to harvest generated an optimal ripening process, great fruit and freshness in the grapes, tension, length, and perfect balance in the wines. An exceptional and unique vintage with great freshness and outstanding expression of Cabernet Sauvignon.

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Tasting Notes

Almaviva 2021 captivates with its deep ruby red brilliance and fresh, elegant, complex nose. An alliance of ripe fruit and subtle floral aromas dominates initially, before leaving place to fine notes of violet, liquorice, ink and graphite.

The juicy attack of ripe fruit such as raspberry and blackcurrant is well balanced by a delicate structure and a fine texture of smooth and polished tannins, well coated with flavours of vanilla and cocoa. Almaviva 2021 is an exquisite combination of freshness, elegance and balance, a faithful expression of an exceptional vintage.

Assemblage

Cabernet Sauvignon:	71 %
Carménère:	22 %
Cabernet Franc:	5 %
Petit Verdot:	2 %
Barrel Ageing:	20 Months, New French Oak.

