

Bacchus-Vinothek

Weinhandlung Grimm



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2015 Almaviva - Chile
 100 Punkte Suckling



Wein	Gebiet	Einh.	EUR/Fl.
2015 Almaviva	Chile	0,75	139,00
2015 Almaviva	Chile	1,5	269,00

James Suckling (100): “..A glorious and complex nose of tobacco, blackberries and hints of stones and flowers. Hints of bitter chocolate. Full-bodied, very tight and compacted. Linear backbone gives this form and tension. It has the same character on the palate as well as cayenne and other spice. Loved the 2014 but this shows more fine-grained tannins. So balanced and harmonious. A blend of 69% cabernet sauvignon, 24% carmenere, 5% cabernet franc and 2% petit verdot. Needs four or five years in bottle but a joy to taste now.“

Die Preise verstehen sich pro Flasche und **inkl. Mehrwertsteuer**. Das Angebot ist freibleibend. Zwischenverkauf vorbehalten. Es gelten die üblichen Zahlungs- und Lieferbedingungen laut Homepage.



ALMAVIVA PUENTE ALTO 2015

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The 2015 harvest conditions in Maipo Valley were marked by a drier than average winter, with a cumulative 243 mm of rainfall from May to September 2014. The period from mid-November to mid-December was cooler and cloudier than the first two weeks of November and all of October, which were warm, dry and sunny. Fortunately these lower temperatures that occurred at the end of flowering did not affect the future production of the vines.

Actually all the varieties showed a rather high production potential, forcing important cluster thinning on most of the varieties to reduce their yields. Summer was particularly hot and dry, with high temperatures from mid-December until the third week of March.

The veraison started earlier than expected, as well as the harvest of the first batch of Merlot, which was picked on March 16th, two weeks earlier than usual. The Cabernet Sauvignon grapes were then harvested between April 1st and May 13th, taking advantage of the progressive temperature decrease, especially at night, to maintain a great balance in the fruit between freshness and ripeness.

The whole harvest was particularly long, lasting for more than 10 weeks, until the last batch of Carmenere was brought in on May 26th.

Tasting Notes

The 2015 vintage of Almaviva captivates, complete with its opaque red brilliance and powerful, complex nose. An alliance of ripe fruit and subtle floral aromas permeate before leaving place to caramel, licorice and graphite notes. The multitude



of aromas continues with a sumptuous, well-balanced expression on the palate. A juicy attack of ripe fruit, such as raspberry, blackcurrant, and black cherry is framed by a broad structure with fine, polished, velvety tannins, well blended with flavors of vanilla and cocoa. The finish is silky, yet slightly mineral. The harvest of 2015 is an exquisite combination of complexity and harmony, a superb vintage to celebrate Almaviva's twentieth anniversary.

Assemblage

Cabernet Sauvignon:	69 %
Carmenère:	24 %
Cabernet Franc:	5 %
Petit Verdot:	2 %

Barrel Aging: 18 Months, New French Oak.

NOTES

2015