



Vina Almaviva

A majestic expression of Chile's Puente Alto terroir, Almaviva 2022 marries Bordeaux elegance with Andean vibrancy, showcasing remarkable depth, balance, and longevity.



Alcohol :14,00 %

Composition: 72% Cabernet
Sauvignon, 23% Carménère, 4%
Cabernet Franc, 1% Petit Verdot

Puente Alto 2022

Maipo, Chile

Region and Vineyards

The Puente Alto sub-region, at the foot of the Andes in Chile's Maipo Valley, is considered the country's **premier terroir for Cabernet Sauvignon**. Vineyards lie at altitudes of 600-750 metres, where cool Andean nights balance warm daytime temperatures, producing grapes of intensity and freshness. The soils are alluvial and gravelly, with excellent drainage, reminiscent of Bordeaux's Left Bank, and perfect for crafting structured, ageworthy reds.

The 2022 growing season was marked by **exceptional dryness**: only 79 mm of total rainfall was recorded, 71% below the long-term average. Despite the challenges, spring warmth and a moderate summer preserved freshness and acidity, leading to **small, concentrated berries** of superb quality. This balance of ripeness and structure underscores Puente Alto's reputation as Chile's "First Growth" terroir.

Winemaking

Almaviva 2022 is a blend of **72% Cabernet Sauvignon, 23% Carménère, 4% Cabernet Franc, and 1% Petit Verdot**. Grapes were hand-harvested between late March and mid-May, each variety vinified separately to preserve typicity.

The wine was aged for **20 months in French oak barrels**, 70% new, imparting subtle vanilla, cedar, and cocoa notes without overshadowing the fruit. This careful élevage enhances both texture and complexity, allowing the varietal character to shine while supporting long-term ageing potential.

Tasting Notes

- **Color:** Deep, opaque ruby red.
- **Aroma:** A layered bouquet of cassis, wild strawberry, and blackberry, intertwined with cedar, vanilla, walnut, liquorice, and cacao.
- **Palate:** Dense yet refined, with ripe black fruits, polished tannins, and vibrant acidity. Elegant, persistent, and harmonious, it combines richness with freshness, finishing long with complexity and finesse.



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Did you know?

Almaviva was created in **1997 as a joint venture between Baron Philippe de Rothschild (of Château Mouton Rothschild) and Viña Concha y Toro**. The name "Almaviva" comes from the Count Almaviva in Beaumarchais' play *The Marriage of Figaro*, later immortalised in Mozart's opera. Its label features Beaumarchais' signature as a tribute to its Franco-Chilean heritage.

Wine Pairing Ideas

- **Grilled ribeye steak** - the structure and cassis-driven fruit complement marbled beef.
- **Duck breast with cherry reduction** - the wine's elegance and acidity balance rich game meats and fruit sauces.
- **Lamb tagine with prunes and spices** - the Carménère component harmonises with exotic spice and dried fruit.
- **Aged Comté or Manchego** - the nutty, savoury depth of mature cheeses enhances the wine's cedar and cocoa notes.



James Suckling (JS) : **99 Points** (2022)

What fabulous perfumed aromas of lavender, blackcurrants, graphite, tapenade and hints of sweet tobacco. So complex and sophisticated. Medium- to full-bodied with tannins that have an incredible finesse and length. It goes on for minutes. It's all about elegance and class. There's harmony and freshness for a dry year. Seductive and so long. 72% cabernet sauvignon, 23% carmenere, 4% cabernet franc and 1% petit verdot. Drinkable now, but one for the cellar. Drink from 2028.



Robert Parker (RP) : **96 Points** (2022)

The 2022 Almaviva leads with a brooding, woody nose with savory, roasted pepper aromas and pleasing top notes of lavender and dried herbs. The palate is dense, luscious and staining, with considerable concentration and opulence. The finish continues this lush, layered opulence, concluding with supple, firm, unyielding tannins, welcomingly braced with fresh acidity and herbal, methol-tinged flourishes. Despite its immediate richness, this is quite wound up, and it will take a few years to integrate its formidable tannins further. But it should be a joy to watch develop over the coming decade and beyond. It's a blend of 72% Cabernet Sauvignon, 23% Carménère, 4% Cabernet Franc and 1% Petit Verdot aged for 20 months in 70% new French oak. (ML)



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