

Almaviva Tasting



Date : Monday, 14th September, 2015
Time : 6:30pm to 8:30pm
Venue : 12/F Hong Kong Wine Vault (Wong Chuk Hang)
No. of Attendees : 60
Wines Tasted : Almaviva 2013
Almaviva 2012
Almaviva 2010
Almaviva 2008
Almaviva 2006
Almaviva 2004
Almaviva 1999
Almaviva 1997

In 1997, Baroness Philippine de Rothschild, Chairman of the Advisory Board of Baron Philippe de Rothschild S.A., and Don Eduardo Guisasti Tagle, Chairman of Viña Concha y Toro S.A., sealed a partnership agreement with a view to create an exceptional Franco-Chilean premium wine called Almaviva. Produced under the joint technical supervision of both partners, the first vintage achieved immediate international success upon its launch in 1998.

Located in the Maipo Valley, in Chile's central zone, Puente Alto was recognized over twenty years ago as offering ideal conditions for growing the Cabernet Sauvignon grape, along with Merlot, Cabernet Franc, and Carménère (the French brought these grape varieties into Chile in



the mid-19th century, and the Carménère became Chile's signature grape variety until now) – Almaviva is the result of a felicitous encounter between two cultures. Chile offers its terrior, while France contributes its wine-making savoir-faire and traditions. It is here that 85 hectares have been reserved exclusively for Almaviva.

Characteristic features of Puente Alto include its stony soil, cold, rainy winters, and the hot days and cool nights of its summers. These unique conditions favored great quality of complexity, exceptional aromas and remarkable expression. A revolutionary underground drip irrigation system has been installed, making it possible to deliver the precise amount of water that each wine needs with a constant concern for quality.



It was our great pleasure to have Mr. Andres Ballesteros, Export Director of Almaviva Winery, to present a rare vertical selection of Almaviva to us.

Almaviva 2013

This is the new release from Almaviva on 9th September 2015, and it is our great pleasure to launch the wine at Hong Kong Wine Vault! It's intense and attractive ruby red colored and shows the musky aromas of blackberries, blackcurrants and licorice on the nose, concentrated, round, sweet and loads of fruits on the mouth feel. The wine is powerful, layered and well balanced.

Almaviva 2012

A blend of 65% Cabernet Sauvignon, 24% Carménère, 8% Cabernet Franc, 2% Petit Verdot and 1% Merlot – It appears deep, dark purple colored with perfumed aromas of blackcurrants, licorice along with subtle notes of vanilla (it was aged in 100% new French oak). Full-bodied, elegant, silky tannin that are well integrated and the length is impressive.

Almaviva 2010

A blend of 61% Cabernet Sauvignon, 29% Carménère, 9% Cabernet Franc, 1% Petit Verdot – It exhibits dark ruby red, with attractive purple tones and offers up a delicate aromas of ripe cassis, blackcurrants and spices on the nose, as well as a touch of soy sauce on the palate. Freshness, elegant, great acidity and exceptional persistence on the finish.

Almaviva 2008

A blend of 66% Cabernet Sauvignon, 26% Carménère and 8% Cabernet Franc – It comes with deep and intense ruby red followed by lots of ripe blackcurrants, licorice and a hint of minerals on the nose. Crisp acidity, good concentration and firmly tannins contribute to the density that are perfectly balanced.

Almaviva 2006

A blend of 63% Cabernet Sauvignon, 26% Carménère, 9% Cabernet Franc and 2% Merlot – This wine revealing fresh ripe fruits aromas, strawberries, blackcurrants nicely associated with mineral notes, spices and tobacco. Full-bodied, ripe tannin, impressive concentrated and complex with lengthy finish goes on and on.

Almaviva 2004

A blend of 72% Cabernet Sauvignon and 28% Carménère – It displays a delicate aromas of strawberries, raspberries and cedar on the nose, the mouth shows rich, creamy, silky tannin with round textured. Delicious, brilliant finish.

Almaviva 1999

A blend of 78% Cabernet Sauvignon, 19% Carménère and 3% Cabernet Franc – It boasts a ripe black cherry stained wine. Powerful and intense, a succession of delicate aromas of spices, blackcurrants, vanilla and roasted coffee beans. On the palate, a dense, plummy, tight and refined tannin that are well integrated and wonderful finesse. This concentrated wine has long ageing potential and drinking beautifully now!

Almaviva 1997

A blend of 72% Cabernet Sauvignon, 23% Carménère and 5% Cabernet Franc – The dark ruby colored exhibits aromas of blackcurrants, blackberries and loads of grilled oak spices. Cassis, plummy, followed by dark fruits and layers of creamy wood flavors in this full-bodied and concentrated wine. It is elegant, intense with ripe tannins and long complex finish. This wine has received a lot of praise at our tasting.

Located in Puente Alto, this bodega was designed by the famous Chilean architect Martín Hurtado. Built in 1998, and inaugurated in the year 2000, this winery is recognized as a perfect integration of both esthetic design and functionality. For its construction, native woods were brought from the south of Chile,



integrating the bodega into the typical Chilean Central Valley landscape. The decoration of its interior is inspired by the native people of Chile, using throughout the bodega symbols and artifacts representative of the Mapuche culture.

