

EPU

2024

ELABORADO POR

Almaviva

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 ruby red colour. The nose is intense and elegant, bursting with fresh blackcurrant and red berries, followed by a complex, layered profile with subtle hints of vanilla, earth, and licorice. Benefiting from cooler ripening conditions, the vintage 2024 brings out a prominent cassis note, accentuating the classic, refined character of Puente Alto Cabernet Sauvignon. The wine offers a harmonious mouthfeel, a juicy and voluptuous texture, and a great smoothness of tannins. It balances vibrant acidity with intense fruit ripeness, concluding with a long and savory finish. This delicious EPU is the perfect introduction to the exclusive world of Almaviva.

Assemblage

Cabernet Sauvignon:	80 %
Carménère:	15 %
Merlot:	2 %
Cabernet Franc:	2 %
Petit Verdot:	1 %
Barrel Ageing:	12 months, French oak (10% new)

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