

Almaviva 2023  
Release Information



Baron  
Philippe de  
Rothschild



Vitina  
Concha  
y Toro

2023

*Almaviva*

Wine of Chile • Vitina Almaviva S.A. • Puente Alto

Baron  
Philippe de  
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Vitina  
Concha  
y Toro

*Almaviva*





2023  
*Almariva*  
Wine of Chile • Vitis Vinicola S.A. • Puente Alto



In 1997, Baroness Philippine de Rothschild (1933-2014), Chairwoman of the Supervisory Board of Baron Philippe de Rothschild S.A., and Don Eduardo Guisasti Tagle (1920-1998), Chairman of Viña Concha y Toro S.A., sealed the birth of Almaviva, a profound alliance between two historic wine families: Baron Philippe de Rothschild, founded in 1853, and Viña Concha y Toro, founded in 1883.

Almaviva is the extraordinary result of this encounter between two worlds and two cultures. Chile offers the force of nature, expressed through a perfect *terroir* with passionate people, remarkable climate conditions and spectacular soils, whilst France contributes with its unique *savoir-faire*, long-lasting traditions, and pursuit of elegance.

Today, we proudly introduce to you Almaviva 2023 and EPU 2023, two exceptional expressions of this remarkable vintage, distinguished by their freshness, elegance, vibrancy, and a superb persistence with excellent ageing potential.

With my kindest regards,



Manuel Louzada  
CEO Almaviva











## Harvest Report / Vintage 2023

### Climatic Conditions

#### DRY WINTER, COOLER IN SEPTEMBER, WARMER IN OCTOBER FOR THE BUDBREAK

The winter was again extremely dry, with only 119 mm of rainfall from June to September 2022 in Puente Alto, 41% less than the historical average of 203 mm for the period 1996-2022. However, this level of winter rainfall was significantly higher than last year, when we had only 51 mm during the same period. We had to go back to vintage 2018 to have a normal rainfall in winter: the following five vintages from 2019 to 2023 registered annual rainfalls 30% to 75% lower than historical figures.

After a colder July and a warmer August than average, the temperatures came back to normal in September. However, the 3<sup>rd</sup> week of September was cooler, with frost affecting some areas of the Central Valley; it was fortunately not the case of Puente Alto, where the budding occurs later. Although the temperatures were warmer than average in October, the 50% budding stage occurred at normal dates on Cabernet Sauvignon (October 5-10), but slightly later than usual on Merlot and Cabernet Franc.

#### HIGH TEMPERATURES AND DROUGHT IN SPRING

The period from October to December was warmer than historical figures, with an average temperature of 15.5°C in October, 18.5°C in November, and 21.3°C in December to be compared to historical averages of 14.5°C, 17.3°C and 19.3°C respectively.

The 50% flowering stage occurred at rather normal dates on all varieties, even on Merlot and Cabernet Franc that budded later. The quantity of flowers was globally higher than usual. The conditions at flowering and fruit set were however very variable, from cold to hot, including a small rain on November 12. These conditions generated some *coulure* on Merlot and Cabernet Sauvignon.

Spring was globally very dry, with only 7 mm between October and December. Because of the lack of rain, irrigation started in mid-August, in the middle of winter; and then maintained throughout the dry summer to fulfill the vines' needs.

#### EXTREMELY HOT DAYS IN SUMMER

The summer was extremely hot, with temperatures higher than historical figures (average temperature 2°C above normal), but also higher than the previous vintages, with a record of days above 30°C in February and March. It was the hottest month of March in the history of Chile. The average temperature between January and March was 21.2°C, to be compared to 19.2°C in 2022, 18.7°C in 2021, 20.2°C in 2020, and 19.8°C in 2019. Without any summer rain, close control of hydric stress and irrigation was necessary in these acute drought conditions.

In line with the initial stages, the *veraison* occurs at rather normal dates.

#### EARLIER RIPENING IN MARCH, STILL WARM AND DRY IN APRIL

The high temperatures constantly observed in February and March fastened the ripening process, with already high sugar contents at the end of February.

Even though budbreak, flowering and *veraison* occurred at rather normal dates, the harvest of the first batches occurred earlier than expected. The first batch of Merlot was harvested on March 9<sup>th</sup>, 8 days earlier than last year, 17 days earlier than 2021, and even 4 days earlier than 2020. The first batch of Cabernet Sauvignon was picked on March 13<sup>th</sup>, 8 days earlier than 2022.

April and May were also warmer than usual (respectively 1.4°C and 1.0°C above average). Including the 18 mm of rain we had at the end of April and mid-May (when all the grapes were already picked in Puente Alto), we ended the cycle 2023 with a total rainfall of 144 mm between June 2022 and May 2023 in Puente Alto. In Peumo, the harvest of the Carménère that started on April 25<sup>th</sup> was slightly “disturbed” by the rain on April 29-30, without any sanitary effect on the grapes.

## The Harvest

### AN EARLY AND REGULAR HARVEST

The harvest was done in 36 days over a period of 8 weeks and a half, very similar to last year (37 days over 8 weeks). The grape reception in the winery was regular and steady all over the picking period.

In Puente Alto, the grapes were harvested between March 9<sup>th</sup> and April 24<sup>th</sup>, on 29 days. In Peumo the Carménère was then harvested from April 25<sup>th</sup> to May 5<sup>th</sup> in 7 picking days.

With the *coulure* initially observed in Spring, the bunches were expected to be lighter than average; however, the higher quantity and size of bunches compensated the negative effects of the *coulure*, which finally generated a total harvest higher than last year and average (+12%).

With 20 hl/ha, the yields were similar to last year on the old ungrafted vines of Cabernet Sauvignon harvested from March 29<sup>th</sup> to April 18<sup>th</sup>, but higher on Carménère and Merlot, both with 66 hl/ha. The younger high-density vines also produced higher yields than last year, reaching 58 hl/ha on Cabernet Sauvignon (harvested from March 13<sup>th</sup> to April 24<sup>th</sup>), Cabernet Franc (from March 21<sup>st</sup> to April 10<sup>th</sup>), and Petit Verdot (March 27<sup>th</sup> & April 3<sup>rd</sup>).

## The Wines of 2023

### HOMOGENEOUS QUALITY, GOOD ACIDITY, AND RICHNESS

With the grape sugar content already high at the end of February, and a ripening process fastened by the extremely high temperatures of the Summer, the grapes had to be picked early to maintain the fruit and the acidity. Despite the elevated temperatures, the wines from Puente Alto resulted to have an intense colour, great fruit and lots of tension and density. The quality of the Cabernet Sauvignon was clearly above average in Puente Alto, with a great balance between ripeness and freshness, an amazing harmony between structure and smoothness. The old Cabernet Sauvignon brought opaque colour, volume, structure and tension to the Blends, with round tannins and savoury finish. The 11-21-year-old high-density vines of Cabernet Sauvignon showed a great expression of red fruit and precise aromas, with their tannins getting finer and finer, smoother and smoother every year. The Carménère from Peumo was ripe, without any green note, but had less colour and volume than usual; however, the tannins were ideally round and smooth to soften the structured body of the Cabernet Sauvignon. The Petit Verdot was intense in fruit and colour, savoury and complex, while the Cabernet Franc was ample, long and elegant.

2023 is a great vintage that maintains the fresh character of the *terroir* of Puente Alto in this dry and hot vintage, a well-structured vintage built to age well and be enjoyed for several decades.

*Michel Friou*

Michel Friou

*Almaviva Technical Director and Winemaker*







# ALMAVIVA 2023

## *Vintage Notes*

The winter was extremely dry, with only 119 mm of rainfall from June to September 2022 in Puente Alto, 41% less than the historical average of 203 mm for the period 1996-2022. However, this level of winter rainfall was significantly higher than last year, when we had only 51 mm during the same period.

The winter was irregular, being alternatively mild and cold. With temperatures warmer than average in October, the budbreak occurred finally at rather normal dates.

Although the period October-December was globally warmer than average, the weather was very fluctuant at the key stages of flowering and fruit set, which generated some *coulure* on most of our Cabernet Sauvignon vines. Spring was dry, with only 7 mm of rain between October and December.

The summer was extremely hot, with temperatures higher than historical figures (average temperature 2°C above normal) and the hottest March ever in Chile. April and May were also warmer than usual (respectively 1.4°C and 1.0°C above average). Given a ripening process fastened by the extremely high temperatures of the Summer, the grapes had to be picked early to maintain the fruit and the acidity.

The first grapes of Cabernet Sauvignon were picked on March 13<sup>th</sup>, 8 days earlier than 2022, 2 weeks earlier than average. The harvest ended on April 24<sup>th</sup> in Puente Alto, while the Carménère from Peumo was also picked early, between April 25<sup>th</sup> and May 5<sup>th</sup>.

2023 is a great vintage that maintains the fresh character of Puente Alto in this dry and hot vintage, a well-structured vintage with a great expression of Cabernet Sauvignon.

## *Tasting Notes*

Deep, intense and opaque ruby red. The nose is nicely layered, broad and complex, seducing us with the freshness of its fruit, its delicate aromas of cassis, strawberries and dewberries, joined afterwards by elegant and discreet notes of tobacco, cedar, earth, olives and soft spices. The mouth shows outstanding amplitude and balance, a smooth texture, a great acidity, elegance and persistence. The tannins are round, refined and well-polished, enhancing the juicy and approachable character of the year. The wine is well-built, precise in its character, combining harmoniously volume, finesse and freshness. A great and faithful expression of the unique *terroir* of Puente Alto in this particularly warm vintage.

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## *Assemblage*

Cabernet Sauvignon	74%
Carménère	19%
Cabernet Franc	5%
Petit Verdot	2%

*Barrel Ageing* 20 months, French oak (73% new)



Almaviva

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Baron  
Philippe de  
Rothschild

Viña  
Concha  
y Toro

2023

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Wine of Chile • Viña Almaviva S.A. • Puente Alto



## EPU 2023

### *Vintage Notes*

The winter was extremely dry, with only 119 mm of rainfall from June to September 2022 in Puente Alto, 41% less than the historical average of 203 mm for the period 1996-2022. However, this level of winter rainfall was significantly higher than last year, when we had only 51 mm during the same period.

The winter was irregular, being alternatively mild and cold. With temperatures warmer than average in October, the budbreak occurred finally at rather normal dates.

Although the period October-December was globally warmer than average, the weather was very fluctuant at the key stages of flowering and fruit set, which generated some *coulure* on most of our Cabernet Sauvignon vines. Spring was dry, with only 7 mm of rain between October and December.

The summer was extremely hot, with temperatures higher than historical figures (average temperature 2°C above normal) and the hottest March ever in Chile. April and May were also warmer than usual (respectively 1.4°C and 1.0°C above average). Given a ripening process fastened by the extremely high temperatures of the Summer, the grapes had to be picked early to maintain the fruit and the acidity. The harvest started on March 9<sup>th</sup> with the Merlot; the first grapes of Cabernet Sauvignon were then picked on March 13<sup>th</sup>, 8 days earlier than 2022, 2 weeks earlier than average. The harvest ended on April 24<sup>th</sup> in Puente Alto, while the Carménère was also picked early in Peumo, between April 25<sup>th</sup> and May 5<sup>th</sup>.

2023 is a great vintage that maintains the fresh character of Puente Alto in this dry and hot vintage, a well-structured vintage with a great expression of Cabernet Sauvignon.

### *Tasting Notes*

Brilliant ruby red colour. The nose is ample, complex and full of fruit. Aromas of cassis and red berries predominate first, to give place after agitation to elegant and subtle notes of vanilla, earth and fine herbs. In mouth, the harmonious blend displays a juicy attack, a luscious texture and a remarkable smoothness of tannins. The evolution leaves an impression of balance, roundness and voluptuous final. A pleasant, attractive and approachable wine, with persistent notes of liquorice and ripe strawberries throughout the long savoury finish. EPU is the perfect introduction to the exclusive and harmonious world of Almaviva.

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### *Assemblage*

Cabernet Sauvignon	82%
Carménère	12%
Merlot	3%
Cabernet Franc	3%

*Barrel Ageing*      12 months, French oak (10% new)



EPU

**EPU**  
2023

ELABORADO POR

*Almariva*

Alc. 14.5 % vol. VINO DE CHILE • PUENTE ALTO

75 cl.





Baron  
Philippe de  
Rothschild



Vino  
Carmén  
y Tinto

2023

*Almariva*

Wine of Chile • Viña Almariva S.A. • Puente Alto



## Almadiva 2023 Release Information

Please watch the 2023 Vintage Characteristics video:



<https://vimeo.com/1113253033?share=copy#t=0>