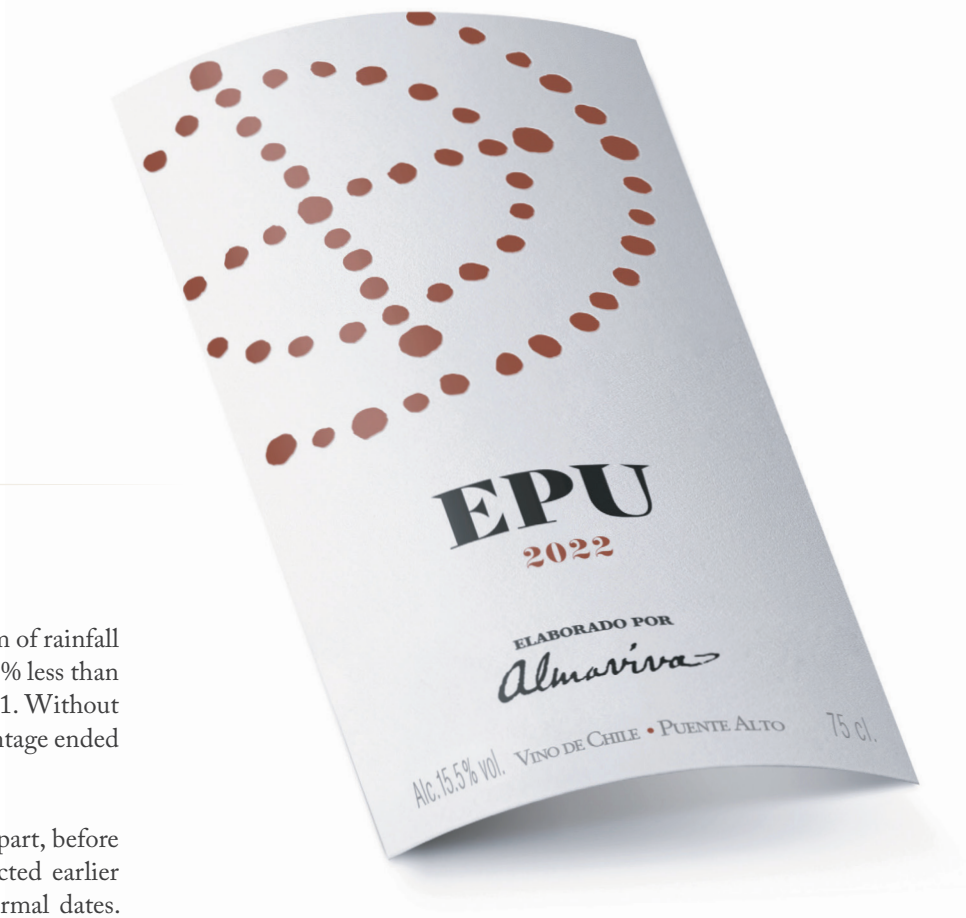
EPU

2022

ELABORADO POR

Almaviva



Vintage Notes

The winter was dramatically dry with only 70 mm of rainfall from May to September 2021 in Puente Alto, 71% less than the average of 243 mm on the period 1996-2021. Without any significant rain in spring and summer, the vintage ended with a total rainfall of just 79 mm.

The winter was warmer than usual in its initial part, before getting cooler in August and September. Expected earlier than usual, the budbreak occurred finally at normal dates. The temperatures increased in October and stayed at higher levels than usual until the end of December. After this particularly warm spring, the summer turned to be normal with temperatures according to historical figures, warmer than 2021, but clearly cooler than 2020 and 2019. The thermal amplitude between day and night was also bigger than average.

The first grapes of Merlot were picked on March 17th, seven days before 2021 and four days later than 2020. The extremely dry climate of the vintage became more noticeable with the early picking of the Cabernet Sauvignon, our predominant variety, that started on March 21st and ended on April 29th, just before the Carménère was brought in between May 2nd and 11th.

Drier than usual, warmer in spring, but with temperatures according to average in summer, the vintage 2022 resulted to be superb for all our Bordeaux varieties, generous in fruit and wonderfully balanced between ripeness and freshness. Between structure and acidity, richer than average, without lacking freshness.

Tasting Notes

Deep, opaque ruby red. The nose is intense, ripe, and complex, full of black fruits, with fine aromas of cassis, cherry, wild strawberries, fig and liquorice. In the mouth, the attack is juicy and supple, the tannins are round and smooth. The wine leaves an overall impression of balance and voluptuous texture, with a long savoury finish. Well-balanced between freshness and ripeness, this generous wine expresses faithfully the *terroir* of Puente Alto in this extremely dry vintage. EPU is the perfect introduction to the exclusive and harmonious world of Almaviva.

Assemblage

Cabernet Sauvignon:	84 %
Carménère:	10 %
Merlot:	3 %
Cabernet Franc:	2 %
Petit Verdot:	1 %
Barrel Ageing:	12 months, French oak (10% new).

NOTES

2022