

# EPU

2023

ELABORADO POR

*Almaviva*

## *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.

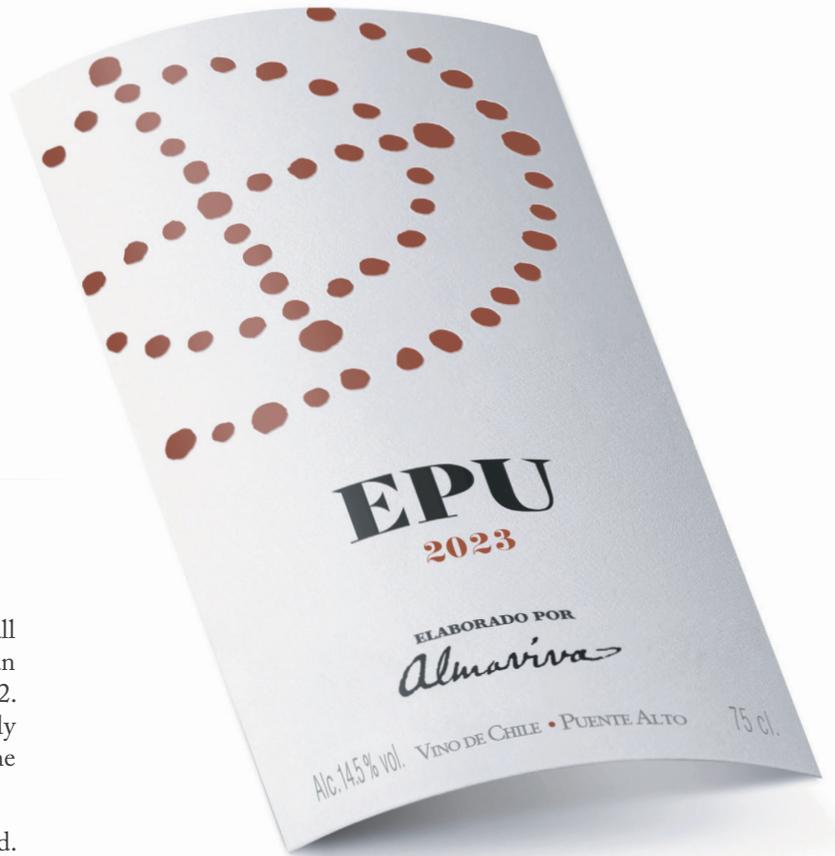
The winter was irregular, being alternatively mild and cold. With temperatures warmer than average in October, the budbreak occurred finally at rather normal dates.

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.

## NOTES



## *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.

## *Assemblage*

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

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

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