EPU

2020

ELABORADO POR

Almaviva

Vintage Notes

The vintage 2020 was a magnificent vintage, due to the particularly dry climatic conditions. A vintage that will be remembered as one of the most challenging for the team, that with great effort, commitment and dedication, was able to achieve an exceptional result. Winter was dramatically dry with only 64 mm of rainfall from May to September 2019, 75% less than the historical average of 256 mm.
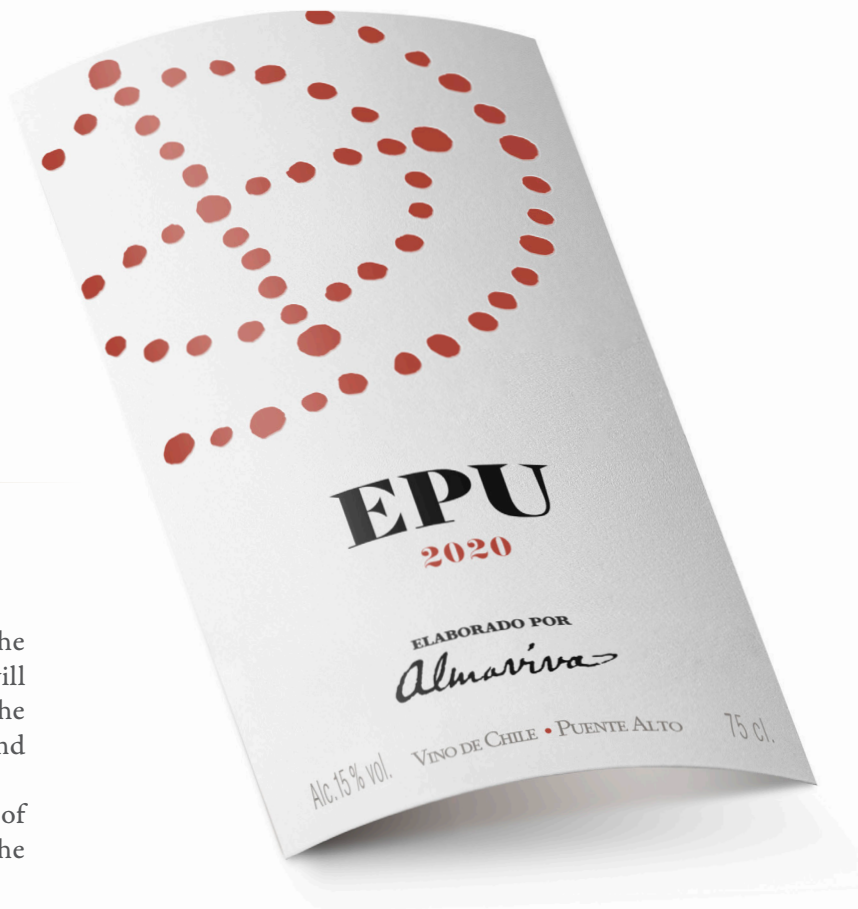
During the same winter period, the temperatures were alternatively lower and higher than usual, resulting in a bud break occurring a bit later than expected, mainly during the first two weeks of a cold October.

The temperatures increased significantly in November, and stayed at higher levels than usual during all Spring and Summer. Throughout the whole vegetative cycle, we hoped for rain and considered initially the drought as the main issue of the vintage. Paradoxically, the heats and the drought became a real blessing as they generated an early ripening process and obliged us to harvest naturally earlier and faster than usual, under the pressure of the incipient pandemic.

All our grapes were quickly harvested between March 13th and April 17th, ending 3-4 weeks earlier than usual. The particular conditions of the year concentrated the savors in the berries, producing a wonderful vintage 2020 with lots of fruit, freshness, density and tension.

Tasting Notes

A deep, attractive ruby red color.
The nose is intense and precise, showing an elegant bouquet of small berries, with raspberry, currant and cassis characters dominating over subtle notes of earth, liquorice, tea and spices.
On the palate, the wine is ample and silky, well balanced between freshness and ripeness, with smooth and round tannins, expressing faithfully the terroir of Puente Alto.
EPU 2020 is a perfect introduction to the exclusive and harmonious world of Almaviva.

Assemblage

Cabernet Sauvignon:	81 %
Carmenère :	12 %
Merlot	5 %
Cabernet Franc :	2 %
Barrel Aging:	12 Months, French Oak.

NOTES

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