

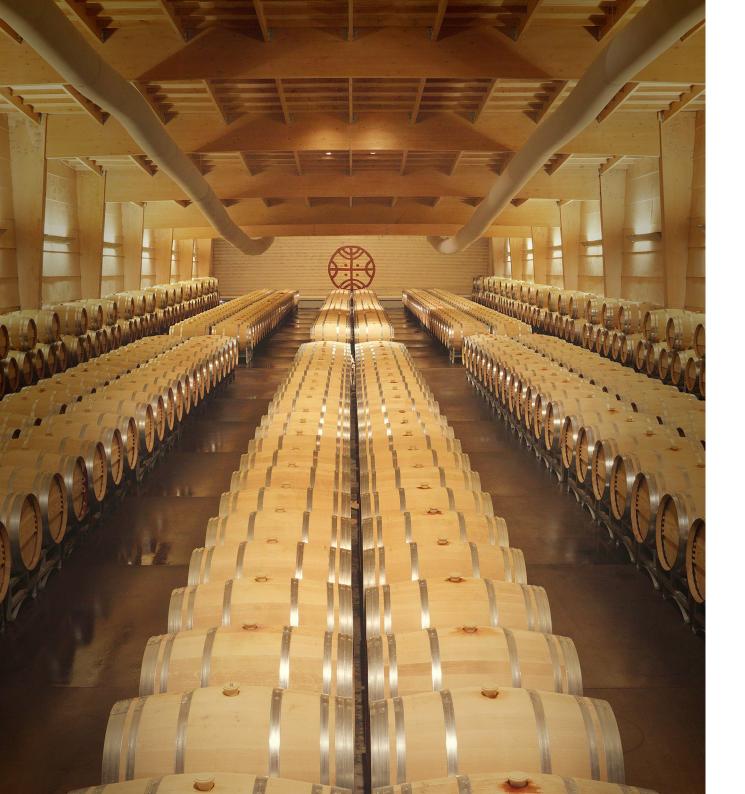
Almaviva 2020 Release Information

Viña Concha OTOTY

2020 Ana Almaniva S.A. - Puence Alto Wine of Chile - Vina Almaniva S.A. - Puence Alto

Baron de Philippe de Philippe child









It has been 25 years since Baroness Philippine de Rothschild (1933-2014), Chairwoman of the Supervisory Board of Baron Philippe de Rothschild S.A., and Don Eduardo Guilisasti Tagle (1920-1998), Chairman of Viña Concha y Toro S.A., sealed the birth of Almaviva, a profound alliance between two historical wine families: Baron Philippe de Rothschild, founded in 1853, and Viña Concha y Toro, founded in 1883. This special bond, prodigious spirit and sincere commitment between the family owners has not only remained intact, but has also grown prosperously since 1997.

Almaviva is the result of the extraordinary encounter between two worlds and two cultures. Chile offers the force of nature, a perfect *terroir* with passionate people, remarkable climate conditions and singular soils planted with exceptional vineyards, while France contributes with its unique *savor-faire*, pursuit of elegance and long-lasting traditions.

On this special occasion in which Almaviva celebrates its 25th Anniversary, we are proud to introduce you to Almaviva 2020 together with EPU 2020. The excellent quality of this vintage, which has generated great expectations for the upcoming September release, is a real testimony of an outstanding and unique terroir, combined with excellent climatic conditions and a passionate and dedicated team totally committed to the creation of Almaviva, even against all adversities.

For this reason, I would very much like to propose a toast to celebrate 25 years with each and everyone that have been part of the history and marvelous success of this amazing Bordeaux blend wine. A toast for the wonderful and prosperous future ahead of Almaviva!

Viva Almaviva!

Manuel Louzada CEO Almaviva





Vintage 2020 Harvest Report



Weather Conditions

WINTER, A DRY SEASON FOLLOWED BY AN UNEXPECTED DELAY IN THE BEGINNING OF BUDBREAK

In Puente Alto, our winter period was particularly dry with a total rainfall barely reaching 64 mm from May to September 2019 which represents 75% less than our historical average of 256 mm. Statistics show that May and June were cooler and drier than 2018 and even than historical averages. On the other hand, July and August were surprisingly warmer, but September and particularly the beginning of October were cooler compared to the previous year and to average records.

Budbreak occurred later than expected for most of our varieties. Throughout the end of October, growth was slow and limited as temperatures were very variable and the weather was mostly characterized by cloudy and cold days followed successively by sunny and warmer days.

SPRING, HIGH TEMPERATURES AND EARLY FLOWERING

Temperatures in November were predominantly warm and higher than in 2018 and historical averages for Puente Alto. These warmer conditions triggered an intense growth throughout November, thus most of the initial delay we observed at budbreak disappeared by the flowering stage. For our Cabernet Sauvignon grapes, the 50% of the flowering occurred at mid-November, 4 to 7 days earlier than usual. Weather conditions in December remained fairly warm with an average temperature of 20,7°C which is quite similar to our historical data, but 1,5°C higher compared to the previous year when the average reached 19,2°C. Furthermore, spring was rather dry and rainfall between October and December barely reached 2 mm, exactly 9 mm less than in the previous spring season and 32 mm less than our historical average for Puente Alto. To fulfil our vines' needs under this water shortage scenario, irrigation started earlier than usual and we maintained a controlled drip throughout the dry summer.

SUMMER, HOT DAYS AND EARLIER THAN USUAL VERAISON

Average temperatures in January and February 2020 were considerably warm and similar to those we experienced in 2019. However, in February 2020 temperatures were higher than average with a record of 21,4°C compared to 21,0°C in 2019 and to 19,9°C on general average. As we experienced no summer rain whatsoever, we were compelled by the drought to manage hydric stress with high precision.

Veraison in Puente Alto started 4 to 7 days earlier than usual on our Cabernet Sauvignon grapes and 2 to 4 days earlier in the case of our Merlot, Cabernet Franc and Petit Verdot. Diurnal fluctuation of temperatures was elevated during the summer months reaching between 19,0°C to 20,0°C which is a normal parameter for Puente Alto area.

MARCH, EARLY RIPENING UNDER DRY AND HOT CONDITIONS

Although the initial late budding gave the first impression of a late harvest, the heats and the drought generated finally an early ripening process and obliged us to harvest earlier than usual. As planned, the first vines to be harvested arrived at maturity 8 to 12 days earlier than expected. The first Merlot grapes were harvested on March 13th, that is 8 days prior to the previous year. Our youngest vines of Cabernet Sauvignon were harvested on March 16th, 11 days earlier than in 2019, while our older vines of Cabernet Sauvignon were expected to be harvested later, in April.

However, we were faced to a completely new scenario. Continuously increasing temperatures during March, forced us to move on a faster harvest pace and grape reception process starting with higher daily quantities as of March 18th. We finished two weeks later processing our Puente Alto grapes, at the very beginning of April. This reduce-picking window was actually extremely positive at the end since it allowed us to avoid the over ripening of the last batches of grapes, preserving a great balance between freshness and ripeness.

THE HARVEST, EARLY AND FAST

Grape picking started earlier, it was faster and shorter than usual lasting 24 days over a period of 5 weeks. In Puente Alto harvest started on March 13th, earlier than expected, and ended on April 3rd. Besides, Carmenère was harvested later over a period of two weeks during April, extending the picking time until April 17th, around one month earlier than usual.

The younger more densely planted vines produced lower yields compared to last year, reaching 43 hl/ha in the case of Cabernet Sauvignon which was harvested from March 16th to April 3rd, 53 hl/ha for Cabernet Franc harvested between March 23th to April 2nd, 58 hl/ha for Merlot picked from March 13th to the 23th and Petit Verdot harvested on March 25th. Although typically low, yields were higher than in 2019 in the case of old vines, with 18 hl/ha in the blocks of Cabernet Sauvignon harvested from March 18th to March 24th and 41 hl/ha for Carmenère harvested from April 8th to April 17th.

THE WINES OF 2020 VINTAGE

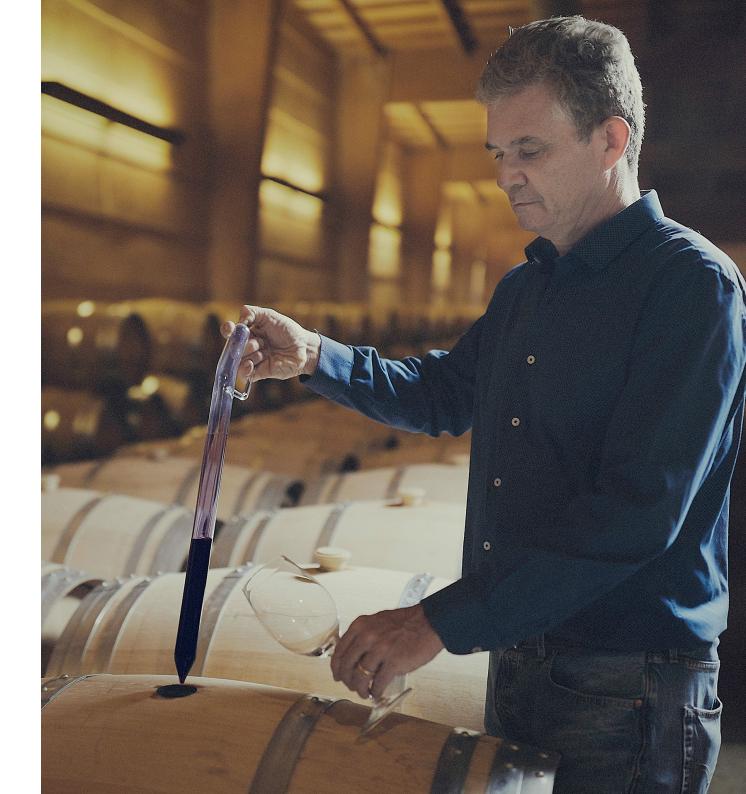
We faced extraordinary conditions during this 2020 vintage, a long drought, early flowering, an extremely hot growing season, all this combined with worldwide sanitary conditions that proved the commitment and strength of an exceptional team. We managed though to bring in our grapes under perfect weather and standard controls. The grapes have given birth to wines that display precise aromas, great balance and freshness.

The old Cabernet Sauvignon vines have contributed with density, tension, firm and well wrapped tannins, while the younger vines provide juicy fruit, freshness and elegance. Amazingly ripe, fruity and silky tannins characterized our Carmenère grapes picked a month earlier than usual while the Petit Verdot component was above average, well structured, tremendously dark and expressive.

All in all, this 2020 harvest leaves us with a remarkable vintage that features wines characterized by an amazing diversity of vine age, type and grape varieties that blessed us with countless number of possibilities at the moment of blending our 2020 Almaviva and EPU wines.

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Michel Friou Almaviva Technical Director and Winemaker





ALMAVIVA 2020



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 budbreak 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

An appealing dark and vibrant ruby color.

The nose is pure and layered, displaying a generous and elegant bouquet of blackberry, ripe cassis and wild strawberry, associated to mineral hints and delicate notes of violet, ink, vanilla and dark chocolate.

On the palate, the wine shows an outstanding balance, full of life, density and structure, roundness and savors. Refined, well ripened and coated tannins grant this wine a voluptuous texture, perfectly balanced by a great acidity, as the evolution leaves an impression of plenitude, length and harmony.

An elegant and well-built wine from an excellent and memorable dry vintage.

Assemblage

Cabernet Sauvignon	68%
Carmenère	24%
Cabernet Franc	6%
Petit Verdot	2%

Barrel Ageing

20 Months, New French Oak.



EPU 2020

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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 Ageing

12 Months, French Oak.









Almaviva 2020 Release Information

Take a look at Almaviva's 25th Anniversary video using the QR code or the following link:



https://storage.googleapis.com/qrfyprod/1661966339352.mp4