



**BARON PHILIPPE DE ROTHSCHILD VIÑA CONCHA Y TORO ALMA VIVA
PRODUCED IN CHILE BY VIÑA ALMAVIVA S.A. PUENTE ALTO 2006 14,5%**

Surgido del encuentro entre dos culturas y dos empresas, Almariva es un gran vino tinto en el que se conjugan tres nobles cepas en la más pura tradición Bordelesa : Cabernet-Sauvignon, Carmenère y Cabernet-Franc. Almariva es producido en cantidades limitadas por Concha y Toro y Baron Philippe de Rothschild en sus viñedos de Puente Alto, al sur de Santiago de Chile. Emblema de este gran vino franco-chileno, el nombre de Almariva – no obstante sus resonancia hispanas – pertenece en realidad a la literatura clásica francesa. En efecto, el Conde Almariva es el protagonista de Las Bodas de Figaro, la célebre obra de teatro de Beaumarchais (1732-1799) convertida posteriormente en ópera por el genio de Mozart. La etiqueta, por su parte, rinde tributo a la historia ancestral de Chile a través de tres estilizadas reproducciones del símbolo de la cosmovisión Mapuche que figura en el “kultrun”, instrumento de percusión ritual de este pueblo. Dos grandes tradiciones vitivinícola se dan la mano para entregar al mundo una promesa de deleite y excelencia.

Grape Blend: cabernet sauvignon + carménère + cabernet franc

VISUAL ANALYSIS: limpid, ruby red, quite flowing; it is a striking wine just analysing the colour.



OLFACTORY ANALYSIS: at the nose, this is an enchanting wine; the olfactory bouquet is composed of cedarwood, cigar box, balmy, strawberries jam tart, cherry, vanilla, liquorice, grass, green plant, coffee, violet and rose. It sounds like a Bordeaux wine.

GUSTATIVE ANALYSIS: harmony and gustative equilibrium at first sight; it is also well structured with a nice surprise due to the fact that tannins and sapidity are almost balanced with the acidity. The gustative persistence is about 9 seconds, that's to say very long.

WINE-FOOD COMBINATION: mixed grill

- The sweet tendency of the meat is counterbalancing the sapidity of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: to find a French terroir with several of its characteristics in the country of Gabriela Mistral, I will suggest you an Alma Viva wine. As a matter of fact, this is a pleasure of never-ending. Once again Baron Philippe de Rothschild affirms and confirms his position of leadership in the wine world market; Alma Viva is very similar to a Bordeaux wine: at the nose, it is really charming and at the mouth, it is very long. There is nothing left for us to do but say: French-Chilean joint-venture widely successful.