

ALTAİR

D.O. Cachapoal Valley - Andes.

ASSEMBLAGE 73% Cabernet Sauvignon
15% Syrah
11% Carmenère
1% Cabernet Franc

AGEING 15 months.
100% in new 225-litre French oak barrels

ALCOHOL 14.7%
TOTAL ACIDITY
(C₄H₆O₆) 4.84 g/L
pH 3.64
RESIDUAL SUGAR 3.12%
VOLATILE ACIDITY 0.64 g/L

HARVEST AND WINEMAKING NOTES Rainfall in winter and spring 2003 was normal. Budding was slow and homogeneous. The grapes ripened correctly. The season was hot and dry with an increase in temperatures in mid-March when they reached 36°C-38°C. These excellent conditions made it possible to harvest the grapes later than in other years. The wines obtained have great tannic concentration, excellent colour, good acidity and great balance

WINEMAKER'S NOTES

BALANCE AND ELEGANCE

Intense and profound garnet colour. The nose is concentrated with notes of cedar, ripe blackcurrants and raspberries. The mouth has excellent structure, complexity and very elegant, firm and well-structured tannins. Great persistence and a pure, discrete finish.



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2004