

ALTAÏR

D.O. Cachapoal Valley - Andes.

ASSEMBLAGE 74% Cabernet Sauvignon
14% Syrah
10% Cabernet Franc
2% Carmenère

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

ALCOHOL 14.9%
TOTAL ACIDITY 4.98 g/L
(C4H6O6) 3.65
pH 3.15 g/L
RESIDUAL SUGAR 0.64 g/L
VOLATILE ACIDITY

HARVEST AND WINEMAKING NOTES Winter 2005 was wet between June and August and then came an early, cool spring. Thus the season got off to a slower start than usual. Summer was dry and the maximum temperatures were lower than those in previous years, which enabled the grapes to ripen slowly. Following these favourable conditions, autumn was free from rain, with low temperatures, ideal for completing ripening. This resulted in optimal phenolic ripening, which was reflected in fruit with excellent concentration, ripe tannins and fresh acidity.

WINEMAKER'S NOTES

BALANCE AND PURITY

Excellent ruby-red colour with violet hues. Deep and complex aromas dominated by fresh red fruit, elegantly intermingled with notes of chocolate, truffles and liquorice. Delicate notes from the wood blend harmoniously with the fruit. In the mouth, this wine shows great character and is concentrated and deep. Ripe, smooth tannins reveal the oak and reflect the terroir the wine comes from. The elegant notes of oak are subtly integrated with the fruit and contribute complexity and balance. A long finish. This wine is continuing to develop and is gaining complexity in the bottle.



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2006