

# ALTÄIR

Valle del Cachapoal - Andes

RED BLEND 2014

80% Cabernet Sauvignon / 12% Syrah /  
4% Carmenere / 4% Petit Verdot

## ORIGIN

The Altäir's soils from the Cachapoal-Andes Valley are quite diverse giving a production area with different geological and geomorphological origins providing a lot of complexity to the wines. The grapes for Altäir were sourced from three selected lots along the vineyard, which includes: Volcanic soils on a slope - Alluvial gravel deposits - Volcanic soils decomposed in clay.

## WINEMAKING PROCESS

The grapes were handpicked in 10 kg bins. There was a triple selection: at the vineyard, cellar reception and after the destemming. The grapes were always protected with SO<sub>2</sub> to avoid oxidation and fermented in stainless steel tanks. The 2014 season was warmer than 2013 with a spring 2013 greater on 2° C than 2012. Flowering occurred 3 days earlier than in 2012. Rainfall amounted to 250 mm. The winter months received the majority of precipitation so the phenological phases were unaffected. Veraison began one week earlier than the average of the last five years. Summer temperatures varied less between day and night than in other years. As there were no major spikes in temperature the ripening season was slow, developing excellent tannins, anthocyanins and total polyphenols. Such ideal ripening levels led to concentrated wine with superb color and aromatic intensity. Finally, the wine was drained off by gravity into French oak barrels where a hundred percent of the wine underwent spontaneous malolactic fermentation to enhanced roundness and depth.

## AGING

20 months in French oak barrels: 50% new 225L French oak barrels - 50% second used 225L French oak barrels. The toast and wood depends on each variety and terroir.

## ANALYSIS

**Alcohol:** 15.0 % | **TA:** 5.24 g/L (C<sub>4</sub>H<sub>6</sub>O<sub>6</sub>)  
**pH:** 3.54 | **RS:** 3.13 g/L  
**Produced Cases:** 900 C/9L

