

# ALTAÏR

Valle del Cachapoal - Andes

RED BLEND 2015

81% Cabernet Sauvignon -  
15% Cabernet Franc - 4% Syrah

## ORIGIN

The Altaïr'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 Altaïr 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

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 CO2 dry ice, to avoid oxidation and fermented in stainless steel tanks. In 2015, Cabernet Sauvignon, Cabernet Franc and Syrah were healthy allowing a good ripening of tannins, anthocyanins and total polyphenols. Once six days of cold maceration, temperatures were increased to 30 ° C to begin the fermentation. After eight days, pump extractions were performed 8 to 10 times a day, according to each variety, for a short period of time. Following fermentation, the wine was kept with the skins for 15-20 days to soften tannins and develop more complex flavors. Then it 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: 14.7 % | TA: 5.36 g/L (C4H6O6)  
pH: 3.58 | RS: 2.8 g/L  
Produced Cases: 1500 C/9L

