



The star of the Andes

Inspired by the star-filled sky above the Andes Mountains, we planted vines in our diverse estate in the Cachapoal Andes Valley, with soils formed from millions of years of volcanic eruptions and mighty earthquakes.

Altair, an extraordinary blend from the terroir of Cachapoal.

2018

95% CABERNET SAUVIGNON, 2% CABERNET FRANC, 2% CARMENÈRE AND 1% SYRAH.

SOILS

The soils in the vineyards in the Andes sub-region of the Cachapoal Valley where Altair comes from are diverse because of the area's different geological and geomorphological origins. We grow Cabernet Sauvignon and Cabernet Franc in the volcanic soils with fractured yellow parent rock, and minerals intermingled with sand and clay, which have good permeability. The wines from these soils have minerality and structure. There are also significant deposits of alluvial gravel ranging from large, through irregular and medium-sized to fine gravel with sand. We also use these soils for Cabernet Sauvignon and they lend the wines structure, elegance, volume and smoothness. Finally, the Syrah and the Carmenère are planted in soils of decomposed volcanic rock in clay. These soils contribute fresh fruit and structure, enhancing the length of the wine.

CLIMATE

The 2018 season represented a return to "normality" following the two rather atypical vintages that preceded it. The season began with a cold, wet winter in 2017, providing enough cumulative chilling hours and water in the soil. There was no significant frost in spring 2017 and the temperature and luminosity conditions enabled excellent budding and then flowering. The temperatures in the area were moderate throughout fruitset, veraison and ripening, prolonging each of these stages. It was a year with good degree day accumulation, especially in February 2018, when there were some temperature spikes (35°C). March saw more moderate to cool temperatures, which helped the grapes to accumulate sugar slowly without any significant loss in acidity, a key aspect in obtaining a naturally balanced finish. This trouble-free ripening was also reflected by very concentrated anthocyanins, high-quality tannins and adequate final alcohol levels in the wine.

WINEMAKING PROCESS

The grapes were selected three times: in the vineyard during the harvest, on the reception table at the cellar and after destemming. The fruit was protected throughout with carbonic snow to avoid oxidation, the loss of aromas and unpleasant flavours.

A 3 to 5-day pre-fermentative maceration took place at 8°C to gently extract polyphenols, which contributed colour and aromas. Later, in a process

that respected the traceability of the different polygons in the vineyard, each batch of grapes underwent alcoholic fermentation in vats of different types and sizes at a controlled temperature of up to 26°C. For 10 days, 6 short daily pump-overs were implemented in order to delicately extract tannins and anthocyanins. Once the alcoholic fermentation was complete, the wine was macerated for 5-15 days (decided by daily tasting) in order to refine and enhance its balance on the palate. Once the wine had achieved the balance the winemaker was looking for, the wine was racked off and allowed to settle prior to being racked into barrels.

The wine was aged for 22 months, during which the malolactic fermentation occurred spontaneously. The wine was aged for the first 16 months in 225-litre French oak barrels (50% new and 35% second-use or older), apart from 15%, which was aged in foudres. The levels of toast and types of wood were adapted to each variety and terroir. Then the final blend of the different components was defined through tasting. All of the wine spent 6 more months resting in 2,000-litre foudres.

TASTING NOTES

Appearance: Deep ruby red.

Nose: Intense aromas of fresh red fruit like cherries, intermingled with a subtle note of oak that is perfectly integrated in the wine.

Palate: Good acidity with a concentrated palate that achieves a good balance between the alcohol level, body and tannins. Smooth texture and a long finish.

Serving temperature: 18°C.

Alcohol: 14,1 %

pH: 3,62

Total acidity (Tartaric acid): 5,75 g/L

Residual Sugar(g/L): 2,92

SAN PEDRO
EST. 1865

