



The star of the Andes

Inspired by the star-lled 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.

2020

88% CABERNET SAUVIGNON, 8% CABERNET FRANC Y 4% CARMENERE

CLIMATE

In the Cachapoal Andes Valley, water scarcity had an important impact, particularly as the warmer summer temperatures increased the need to irrigate the vineyards. Rational management of the available water resources was key in our vineyard. The vineyard yields were lower, and so the grapes harvested were of outstanding quality. From the beginning, the jobs in the vineyard were carried out with the water shortage in mind, which made it easier to get through the season. The phenological states were early but the inflection point came during veraison, and uneven grape ripening meant we had to work hard to select grapes during the harvest. The harvest was very concentrated and the goal was to find the right balance between phenolic ripeness and the rapid increase in sugar concentration, while maintaining high acidity. We had a record harvest end date of 24 March. Generally it was a very good year, reflecting the best attributes and high potential of the red varieties, which revealed great elegance, velvety texture, moderate alcohol levels and good natural acidity.

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.

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 dry ice 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.

For the first 16 months of ageing, 70% of the wine matured in 225- and 300-litre French oak barrels (50% new and 20% second-use or older), 25% in foudres and the remaining 5% in amphorae. 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. Finally the wine was aged in different-sized foudres for 6 months.

TASTING NOTE

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.

CHEMICAL ANALYSIS

Alcohol: 14.3%

Ph: 3.55

Acidez: 5.31 G/L

AR: 3.04 G/L



SAN PEDRO
EST. 1865