

ALTAÏR

D.O. Cachapoal Valley - Andes.

ASSEMBLAGE 86% Cabernet Sauvignon
7% Carmenère
7% Merlot

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

ALCOHOL 14.2%
TOTAL ACIDITY
(C₄H₆O₆) 4.49 g/L
pH 3.72
RESIDUAL SUGAR 2.26%
VOLATILE ACIDITY 0.73 g/L

HARVEST AND WINEMAKING NOTES

The weather in winter and spring 2001 was normal. This enabled early budding, optimal flowering and control of the stress levels of the vines, leading to good concentration. Temperatures were high in summer and it was possible to harvest at exactly the right time because there was no rain during the harvest period. It was a good year for Altaïr, with fresh aromas, ripe tannins, good balance, concentration and colour.

WINEMAKER'S NOTES

COMPLEXITY

Intense and profound colour. The first impression on the nose, prior to swirling the wine, is charming and suggests a beautifully concentrated product. Notes of warm wood and sun-baked stones lead into ripe fruit like blackcurrant jam. Swirled and aired, the burned pine bark, thick cigar and cedar reveal themselves with power and elegance, developing fruity notes that are much fresher, like raspberry liqueur and cassis. In the mouth, the attack is dense, tannic and determined and the palate develops very elegantly. The aroma is clear. The finish reveals chunky, very persistent and firm tannins. Very delicate and characterful!



ALTAÏR
2002