

ALTAÏR

D.O.	Cachapoal Valley - Andes.
ASSEMBLAGE	71% Cabernet Sauvignon 17% Syrah 6% Carmenère 4% Syrah 2% Cabernet Franc
AGEING	15 months. 100% in new 225-litre French oak barrels

ALCOHOL	14.6%
TOTAL ACIDITY (C₄H₆O₆)	4.71 g/L
pH	3.75
RESIDUAL SUGAR	2.99%
VOLATILE ACIDITY	0.6 g/L

HARVEST AND WINEMAKING NOTES

Winter 2002 was cold and wet. Flowering occurred under cool conditions, which resulted in a decrease in the final crop load. During the summer, a heat wave provoked a delay in the phenolic ripening of the grapes. The season ended with exceptional weather conditions and the grapes were harvested at the optimal moment. The wines obtained present great colour, lots of dried fruit, very elegant tannins and high concentration.

WINEMAKER'S NOTES

EXUBERANCE AND RIPENESS

Beautiful garnet colour with violet hues. Unswirled, the nose suggests good natural concentration. Upfront aromas of black fruit, blackcurrants and wild blackberries. They are followed by bigger, warmer aromas that intermingle elegantly with the warm oak, Havana cigar and blueberry jam. When you swirl the wine, the same aromas appear but with greater intensity. In the mouth, the sensations of density and smoothness lead on to powerful and elegant flavours. Very ripe red fruit jam, good acidity and sappy tannins blend beautifully together. Like the great wines, Altaïr 2003 is both concentrated and light, slipping away without ever disappearing. Very long finish thanks to the magnificent tannins and exceptional fruit. A great achievement in its style!



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