

ALTAÏR

D.O. Cachapoal Valley - Andes.

ASSEMBLAGE 85% Cabernet Sauvignon
12% Syrah
3% Carmenère

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

ALCOHOL 15.1%
TOTAL ACIDITY 4.98 g/L
(C₄H₆O₆) 3.64
pH 3.27%
RESIDUAL SUGAR 0.61 g/L
VOLATILE ACIDITY

HARVEST AND WINEMAKING NOTES During winter 2004, rainfall was normal. There were a lot of cloudy days in spring and the temperatures were lower than in previous years, which delayed all the phenological stages of the vines. In general terms, the maximum temperatures during the fruit-ripening period were moderate and the accumulated degree days were lower than normal. This resulted in slow evolution of phenolic ripening. The cool, dry weather meant we could patiently wait for the perfect moment to harvest in early April. The wines from this vintage reveal great concentration, very intense colour and great aromatic intensity and complexity. 2005 is a vintage with excellent wines, which can be cellared for a long time.

WINEMAKER'S NOTES

CONCENTRATION AND POTENTIAL

Altaïr 2005 captures the essential elements that make up the style of Alto Cachapoal: fresh fruit, complexity on the nose, perfect balance, concentration and elegance on the palate. Deep violet-red in colour. The aromatic complexity is powerful and pleasant. Aromas of blackcurrants and blackberries open to notes of cedar, truffles, chocolate and black pepper. Elegant and subtle aromas from the oak intermingle harmoniously with the fruit.



ALTAÏR
2005