



# ALTAÏR

VINEYARDS & WINERY

2007

DESDE EL AÑO 2001 NUESTRO OBJETIVO ES CREAR LOS MEJORES VINOS DE CHILE.

NUESTRA FILOSOFÍA ES SENCILLA PERO PRECISA, LA EXCELENCIA SE LOGRA ATENDIENDO EL MÁS MÍNIMO DETALLE EN CADA ETAPA, DESDE EL RIGUROSO CUIDADO DEL VIÑEDO HASTA EL PERFECTO SERVICIO DEL VINO.

NUESTRO PROPÓSITO, EL DE ENLAZAR LA TECNOLOGÍA MÁS AVANZADA CON LA HABILIDAD CLÁSICA EN LA PRODUCCIÓN DE VINOS, TOMANDO LA HERENCIA EUROPEA Y ADAPTÁNDOLA A LA NATURALEZA CHILENA.



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REGION	Cachapoal
ASSEMBLAGE	65% Cabernet sauvignon 22% Syrah 7% Carmenere 5% Cabernet Franc 1% Petit Verdot
AGING	15 months 100% new French oak 225L.
ALCOHOL	14,7%
TOTAL ACIDITY (H2T)	5,20 g/L
pH	3,53
RESIDUAL SUGAR	3,0 g/L
VOLATILE ACIDITY (C2H4O2)	0,60 g/L
BOTTLING DATE	September 2009
CLIMATE CONDITIONS	Maximum temperatures were similar to the previous year, but the minimum were significantly lower throughout the season. The only relevant rainfall registered in the middle of February, being of moderate intensity. However, the health and quality of the grapes, were not adversely affected. Budding was normal whereas the low spring temperatures produced a prolonged heterogeneous flowering, delaying the coloring of the grapes. The absence of rainfall in April and May permitted a longer phenolic maturation period and hence a later harvest. The 2007 red wines, which present great colour and aromatic intensity, include a high level of fruity concentration. In the mouth, the wines are dense and sweetly tannic. Notably, the low temperature conditions resulted in high acid and low pH levels (3,5 - 3,6).
WINEMAKER'S NOTES	FINESSE AND CONCENTRATION Deep purplish red ruby colour. With intense aroma and elegant, this wine is gradually developing its complexity. Redcurrant, cherry and raspberry combine gently with cedar, truffle and black pepper notes. Concentrated in mouth, rich and with great character. Fine and sweet tannins grant great structure and equilibrium. Sophisticated notes of the wood join subtly with fruit flavours and bitter chocolate. Great acidity and persistence provide a long life and aging in bottle.

