



# ALTAÏR

VINEYARDS & WINERY

2008

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	82% Cabernet Sauvignon 13% Syrah 3% Carmenere 2% Petit Verdot
AGING	10 months 50% new French oak 225L 50% used French oak 225L
ALCOHOL	14,7%
TOTAL ACIDITY (H2T)	5,27 g/L
pH	3,56
RESIDUAL SUGAR	3,33 g/L
VOLATILE ACIDITY (C2H4O2)	0,69 g/L
BOTTLING DATE	April 2010
CLIMATE CONDITIONS	Winter 2007 resulted cooler in comparison to the last 10 years; precipitations were inferior to an average year, concentrated between the months of June and July. Spring was normal, with average temperatures of 24°C (75°F). As a result budding was homogeneous and the flowering was short and simple. Summer was dry and very warm, with very high maximum temperatures (38°C/100°F). Finally, a very dry autumn 2008 allowed to harvest at a precise time.

WINEMAKER'S NOTES	STRUCTURE One of the stars of the 2008 vintage in Chile, this elegant wine with a captivating perfume of Asian spices, incense, balsamic, violets, and blackberry, emerge from the Altaïr terroir. In mouth, sophisticated notes of the wood join subtly with fruit flavors and bitter chocolate. Fine and sweet tannins grant great structure and equilibrium. Great acidity and persistence. Its impressive finesse and wonderful purity make for a surprisingly forward style of Altaïr to drink over the next 15 or so years.
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