

ALTAÏR

D.O. Cachapoal Valley - Andes.

ASSEMBLAGE 79% Cabernet Sauvignon
9% Syrah
6% Cabernet Franc
4% Petit Verdot
2% Carmenère

AGEING 10 months
In 225-litre French oak barrels, 50% new
and 50% used

ALCOHOL 14.8%
TOTAL ACIDITY 5.27 g/L
(C₄H₆O₆) 3.72
pH 3.21 g/L
RESIDUAL SUGAR 0.70 g/L
VOLATILE ACIDITY

HARVEST AND WINEMAKING NOTES

Winter 2008 was normal with 500mm of rain. The weather in spring was ideal, which resulted in slow bud development. During flowering the weather conditions were ideal, free from problems relating to dampness or temperatures.

The result was very good fruitset. Summer was dry with maximum temperatures over 30°C (86°F) throughout the season. This impacted veraison for varieties like Cabernet Sauvignon and extended the normal period by almost 10 days. If anything characterized this season it was the unusual maximum temperatures of 31°C (88°F) during March and April. This, along with the drop in minimum temperatures, which were around 10°C (50°F), meant a high freshness index.

COMPLEXITY AND SOPHISTICATION

Altaïr 2009 was different in character and elegance compared to other vintages. It is an exemplary wine with delicious fineness in its red fruit, floral notes and alcohol. Super refined character. The wine hits the palate with extraordinary purity, balanced tannins, acidity, oak and alcohol. Good concentration and radiant texture with great character, silky tannins, surprising amounts of glycerol, fresh and voluptuous red fruit and full aromas. This wine is ready to drink now and will be even better after 2-3 more years' ageing. It has estimated ageing potential of 20-25 years.

WINEMAKER'S NOTES



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2009