

ALTAÏR

Valle del Cachapoal - Andes

RED BLEND 2010

76% Cabernet Sauvignon / 13% Syrah /
7% Carmenere / 4% Petit Verdot

ORIGIN

The 2010 vintage was marked by a cool spring season, with many cloudy days. These conditions slowed down the budding, flowering as well as the veraison. The harvest took place 15 days later than normal due to the slower ripening of the grapes. In general the varieties were harvested with exceptional quality. Overall the grapes were in healthy condition, showing great color, thick and firm skins, mature seeds, with productions between 1 and 1.5 kg per vine. The characteristics of the Cabernet Sauvignon varied significantly in the different sectors of the same valley. The Syrah, Carmenere, Petit Verdot and Cabernet Franc wines display excellent quality; intense color, complexity on the nose, freshness, concentration and persistence. The Cabernet Sauvignon is balanced, medium-bodied and elegant.

WINEMAKING

Purity and Intensity

Altair 2010 displays an intense and dense red-black color. Aromas of raspberry, cassis and blackberry are the first to slowly develop in the glass, and later give way to notes of spices, bitter chocolate and cedar. The mouth is well structured and complex, evoking fresh fruit on the palate. This is a wine of great character, purity and elegance. Altair 2010 is a superb example from Alto Cachapoal that will continue to mature for many years to come before reaching its peak; it is truly a remarkable creation.

AGING

10 months
50% new French Oak barrels (225L)
50% used French Oak barrels (225L)

ANALYSIS

Alcohol: 14.95% | **TA:** 5.2 g/L (C₄H₆O₆)
pH: 3.62 | **RS** 2,51 g/L

