

ALTAÏR

Valle del Cachapoal - Andes

RED BLEND 2011

78% Cabernet Sauvignon / 10% Syrah /
7% Cabernet Franc / 5% Petit Verdot

ORIGIN

The spring of 2010 was marked by the alternation of cool and cloudy days with warm and sunny days, which resulted in a 10 day delay of the bud burst and a 15 day delay of the flowering. There were a few periods of rain of little significance, which did not generate any problems for our varieties, with the exception of the Carmenere that presented a higher grade of millerandage (the highest level observed in 5 years). During the months of ripening (December 2010-March 2011) the average temperatures were lower than previous years (0.9°C less than the average of the last 6 years and 1.2°C below the previous season). For this reason we refer to 2011 as a “cool vintage.” The consequences of this cooler climate include a slower ripening of the grapes and a more controlled evolution of the phenolic maturity. The veraison took place over a period of approximately 23 days, which is longer than usual. Just before the harvest the skins were observed as healthy, thick, without sunburns and with mature tannins. However, the tannins of the seeds matured very slowly, which made it necessary to harvest later. The wines obtained from this harvest are complex, concentrated, elegant, with very good color and fresh aromas.

WINEMAKING

Seduction and Elegance

Deep and dense red-violet color. With the first nose intense cherry, cassis and blueberry aromas are perceived while diverse aromatic layers of spices, cedar, chocolate and truffle slowly begin to develop. The mouth shows great personality, with boldness and elegance at the same time. Mature tannins and superb balance surround the palate as notes of vanilla and tobacco begin to appear. This wine is a mature and seductive, without becoming heavy or excessive.

AGING

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

Altaïr 2013 was bottled on March, 2012.



ANALYSIS

Alcohol: 14.4% | TA: 5.44 g/L (C4H6O6)
pH: 3.63 | RS 2,55 g/L