

ALTAÏR

Valle del Cachapoal - Andes

red blend 2013

93% Cabernet Sauvignon / 5% Cabernet Franc
2% Syrah

ORIGIN

Altair's soils from the Cachapoal-Andes Valley are quite diverse, an effect of the different geological and geomorphological origins existing in the area. This provides a lot of complexity to the wines.

The weather here is strongly influenced by the Andes Mountains, with winds coming down from the peaks and cooling the area.

WINEMAKING

Grapes were handpicked in 10 kg bins. There were three selections: in the vineyard, upon arriving to the bodega and after destemming.

The grapes were always protected with dry ice to avoid oxidation, and fermented in stainless steel tanks.

In 2013, the Cabernet Sauvignon, Cabernet Franc and Syrah were all healthy. After a six-day cold maceration, temperatures were spiked to 30°C to begin an eight-day fermentation with commercial yeasts. Pump overs were performed 8-10 times a day, according to variety, for a short period of time. After the alcoholic fermentation, the wines macerated for 15-20 days, determined by daily tastings, before devalled and decanted into barrels. Malolactic fermentation occurred spontaneously in barrel.

AGING

Wines were aged in French oak barrels for 20 months.

50% new 225-liter French oak barrels
50% one-year 225-liter French oak barrels

The toast and wood considered each variety and terroir.

Altair 2013 was bottled on 30 March, 2015.



ANALYSIS

Alcohol: 14.7 % | TA: 5.54 g/L (C4H6O6)
pH: 3.62 | RS 2,9 g/L