

ALTAÏR

VINEYARDS & WINERY

REGION Rapel Valley

ASSEMBLAGE 84% Cabernet Sauvignon
10% Merlot
4% Syrah
2% Sangiovese

AGING 12 months
50% new French oak 225L barrels.
50% second use French oak 225L barrels.

ALCOHOL 14,5%

TOTAL ACIDITY (H2T) 4,89 g/L

pH 3,61

RESIDUAL SUGAR 3,15 g/L

VOLATILE ACIDITY (C2H4O2) 0,63 g/L

BOTTLING DATE December 2004

CLIMATE CONDITIONS Winter 2002 was very rainy and cold. Flowering occurred under cold conditions, which produced smaller yield per plant. During the summer a heat wave caused a delay in the phenolic maturation of the fruit. The exceptional climate conditions at the end of the growing season, allowed for harvesting at optimal maturity of the fruit. The wine presents great colour, heaps of fresh fruit, long elegant tannins and a superb concentration.

WINEMAKER'S NOTES A distinctively intense garnet-red colour with reflections of amber, and a nose of black plums, toasted wood and vanilla. Swirling in the glass reveals intense aromas of black currant and plum liqueurs. The tannins fall freshly and softly on the palate, expanding slowly and gently, while perfect acid balance keeps the palate interested. The density of the wine is pleasant and not excessive or heavy. The taste mirrors the smell: hints of ripe fresh red fruits that mingle with a delicate trace of smoke, increasing in complexity at the finish. This wine is both elegant and delicate.



SIDERAL
2003

