

ALTAÏR

VINEYARDS & WINERY

REGION Rapel Valley

ASSEMBLAGE 75% Cabernet Sauvignon
10% Merlot
6% Carménère
5% Sangiovesse
3% Cabernet Franc
1% Syrah

AGING 12 months
30% new French oak barrels 225L
70% used French oak barrels 225L

ALCOHOL 14,5%

TOTAL ACIDITY (H2T) 4,77 g/L

pH 3,63

RESIDUAL SUGAR 2,93 g/L

VOLATILE ACIDITY (C2H4O2) 0,6 g/L

BOTTLING DATE January 2006

CLIMATE CONDITIONS Winter and Spring 2003 conditions were normal. Budding was slow and homogeneous, allowing for proper ripeness to occur. The end of the season was warm and dry, marked by an increase in the temperatures in the middle of March which reached 36°C - 38°C (97°F to 100°F)
These excellent weather conditions allowed us to harvest later than previous years. The wines have a fantastic tannic concentration, a deep color, a good acidity and a great balance.

WINEMAKER'S NOTES Beautiful color, with hints of deep ruby. The nose is complex, with notes of smoke, spice, and baked red currant. In the mouth, the wine is meaty and well structured, with intense fruit flavors, elegant hints of minerals with a touch of freshness. Distinctively elegant and easy to drink now, with great bottle aging potential.



SIDERAL
2004

