

ALTAÏR

VINEYARDS & WINERY

REGION Rapel Valley

ASSEMBLAGE 70 % Cabernet Sauvignon
20 % Carmenere
5% Syrah
5% Cabernet Franc

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

ALCOHOL 14,8%

TOTAL ACIDITY (H₂T) 4,91 g/L

pH 3,67

RESIDUAL SUGAR 3,23 g/L

VOLATILE ACIDITY (C₂H₄O₂) 0,58 g/L

BOTTLING DATE December 2007

CLIMATE CONDITIONS Rainy winter with most precipitation during the months of June-August gave way to a cool early spring, thus the season began more slowly than normal. Summer was dry with maximum temperatures lower than in previous years, allowing a slow maturation of the fruit. Following these favorable conditions, autumn arrived without rain and with a coolness ideal for completing maturation. This gave way to optimal phenolic maturity and resulting in fruit with excellent concentration, mature tannins and fresh acidity.

WINEMAKER'S NOTES Brilliant and intense ruby color. On the nose, this wine has a lovely aroma: complex and expressive, its notes of cassis and raspberry intermingle with chocolate, spices and subtle aromas of oak. The palate is suggestive and smooth, both powerful and elegant. Firm tannins provide structure to the fruit and a balanced acidity gives way to a fresh and elegant finish that lingers and persists.



SIDERAL
2006

