

# ALTAIR

VINEYARDS & WINERY

**REGION** Rapel Valley

**ASSEMBLAGE** 78% Cabernet Sauvignon  
13% Carmenere  
5% Syrah  
4% Cabernet Franc

**AGING** 10 months  
20% new French oak barrel 225L  
80% used French oak barrel 225L

**ALCOHOL** 14,7%

**TOTAL ACIDITY (H2T)** 5,39 g/L

**pH** 3,5

**RESIDUAL SUGAR** 2,86 g/L

**VOLATILE ACIDITY (C2H4O2)** 0,57 g/L

**BOTTLING DATE** April 2010

**CLIMATE CONDITIONS** Winter 2007 resulted cooler in comparison to the last 10 years; precipitations were inferior to an average year, concentrated between the months of June and July. Spring was normal, with average temperatures of 24°C (75°F). As a result budding was homogeneous and the flowering was short and simple.

Summer was dry and very warm, with very high maximum temperatures (38°C/100°F). Finally, a very dry autumn 2008 allowed to harvest at a precise time.

**WINEMAKER'S NOTES** Beautiful cherry red color. Sideral 2008 shows a complex nose with aromas of black fruits such as cassis, blueberries and blackberries mixed with floral notes and subtle aromas coming from the wood. Tasty in mouth, intense with great character. Balanced texture, with firm tannins, sweet and with a refreshing acidity.



SIDERAL  
2008

