

ALTAIR



ALTAIR
2009

*Cachapoal
Valley*

*Exceptional terrain
enhanced by the
brilliance of the
Altair star
Wine of Chile*



GRANDES VINOS DE SAN PEDRO
GRANDES VINOS DE CHILE

ALTAİR



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2009

REGION Cachapoal

ASSEMBLAGE 79% Cabernet Sauvignon
9% Syrah
6% Cabernet Franc
4% Petit Verdot
2% Carmenera

AGING 10 months
50% new French oak 225L
50% used French oak 225L

ALCOHOL 14,8%

TOTAL ACIDITY (H2T) 5,27 g/L

pH 3,72

RESIDUAL SUGAR 3,21 g/L

VOLATILE ACIDITY (C2H4O2) 0,70 g/L

BOTTLING DATE April 2011

CLIMATE CONDITIONS Winter 2008 resulted normal with an average of 500mm of rainfall. Climate conditions in spring were ideal which helped to bring a slow develop of the shoot. Optimal conditions in spring gave as a result well studded bunches. Summer resulted very dry with average high temperatures over 30°C, (86°F) this altered the colouring of varieties such as Cabernet Sauvignon which extended its normal period in almost 10 days. A very important phenomena during the year were the unusual maximum temperatures in the months of March and April, were temperatures reached 31°C (88°F). This condition, added to the lower minimum temperatures, that bordered 10°C (50°F), gave as a result a high freshness index.

WINEMAKER'S NOTES COMPLEXITY AND SOPHISTICATION
The Altair 2009 feels different in character and elegance as the rest of the vintages. Beautiful wine, graced with exquisite finesse in its dark red berries, flowers and licorice. Super-refined personalities are some of the qualities found in the 2009. The wine hits the palate with extraordinary purity, and balance of tannin, acidity, wood and alcohol. Full-bodied and unctuously textured, with a big personality, with silky tannins, stunning amounts of glycerin, a voluptuous and fresh red fruit and plump aromas. It is already drinking well, and will be even better with 2-3 years of cellaring. It should last for 20-25 years.