

ALTAZOR



ALTAZOR 2013

Altazor, a Voyage in a Parachute, is the masterpiece of Chilean poet Vicente Huidobro. Written during the peak of the European avant-garde movement in 1931, Altazor breaks the classic rules of language, taking it to its expressive limits and reflecting Huidobro's rupturist, creationist and innovative vision.

Altazor, our wine, pays tribute to his vision and passion.

ORIGIN

From the best alluvial soils in Alto Maipo – our most classic land – Altazor expresses the character and finesse of Cabernet Sauvignon. Small, significant contributions of other varieties positively transform the blend. Signature wines of Chilean winemaking, like Carménère and Carignan from old dry-farmed vines in southern Chile, contribute complexity and structure to the wine.

The Cabernet Sauvignon grapes used in Altazor come from vines planted in the 1990s in the Pirque and Los Morros areas of Alto Maipo. The Pirque vineyard has soils of alluvial origin, which are medium-textured and very stony. Meanwhile, Los Morros has soils of colluvial-alluvial origin with loamy texture. Both types of soil are of medium to low fertility, good depth (1.5 to 2 metres) and well-drained, making them suitable for producing wines with character.

The Carménère grapes come from our vineyard in the Colchagua Valley, which was planted in the mid-1990s. Here the soils are loamy clay in texture, which is ideal for this variety, as they maintain moisture during the lengthy period Carménère takes to ripen fully.

Finally, the Carignan grapes come from old and dry-farmed vines in the Maule Valley, which were planted in 1958. The soils in this vineyard are clay with a high level of quartz and the well-drained subsoil is of granitic origin.



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VINTAGE NOTES

The 2013 vintage could be considered one of the most exceptional ones of the last decade in the Alto Maipo area. Even though the temperatures in spring and early summer were slightly higher than normal, during the end of the grape-ripening period the temperatures were unusually cool. In March, the temperatures plummeted and in April there was an extraordinary thermal oscillation of 18.5°C, which favoured slow, even ripening of the grapes and a high synthesis of polyphenols.

Because of these cool conditions, the grapes retained their natural acidity and fresher aromas and flavours, giving the wine balance, complexity, freshness and finesse, all of these characteristics of exceptional vintages in Alto Maipo.

WINEMAKING

The different varieties of grape used in this blend were hand-harvested and carefully transported in 12-kilo cases. On arrival at the winery, the grapes were subject to a double manual selection; first of clusters and then of berries. Next they moved into the tank through a gravitational process.

To make this iconic wine, small plots within the vineyard were separated and the grapes from these plots were processed in small winemaking tanks. Then, the must underwent a cold maceration for 8 days. Selected yeasts were used for the fermentation, which took place at 27°C -28°C. The period in the tank lasted between 30 and 38 days and the must underwent a post-fermentation maceration for between 15 days. The wine was then decanted into 225-litre French oak barrels, in which the natural malolactic fermentation occurred.

Altazor was aged for 14 months in French oak barrels, 28% of them new and the remainder second-use. Then it was blended and transferred to a tank prior to bottling.

Altazor was bottle-aged for 18 months before its release.

TASTING NOTES

The backbone of Altazor is Cabernet Sauvignon, especially in good years, as it lends the wine the typical characteristics and fine qualities of the Alto Maipo terroir. This wine is bright ruby in colour with slightly less intensity than warmer years. It shows an elegant and complex nose thanks to the exceptional conditions of 2013. Interesting graphite and tobacco notes appear over a base of fresh red fruit aromas, like raspberries and morello cherries. These are followed by notes of riper fruits, such as blackcurrants, as well as some floral hints. On the palate, this wine has great balance and is vibrantly fresh, revealing throughout the pronounced tannin structure typical of Cabernet Sauvignon. The contributions from the other varieties enhance this balance and give a lively freshness to the blend. The Carménère contributes red fruit character and its unmistakable notes of spices. Finally, a small but fundamental amount of Carignan contributes intense floral notes and, above all, a solid and vertical tannin structure, bringing character and a great length to the wine.

TECHNICAL NOTES

Vintage: 2013
Denomination of Origin: Maipo Valley.
Estate Bottled
Limited production of 12,200 bottles
botellas
Composition: 86% Cabernet Sauvignon
7% Carménère
7% Carignan

Alcohol: 14.1%
pH: 3.49
Total Acidity: 4.12 g/l
Residual Sugar: 2.73 g/l

WINEMARKER
Rafael Urrejola.

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