

ALTAZOR

VINTAGE 2007

ORIGIN

Altazor is an assemblage of varieties, predominantly Cabernet Sauvignon, Carménère and Syrah, complemented by small amounts of Carignan and Petit Verdot.

The Cabernet Sauvignon grapes come from 25-year-old vines planted in the Santa Ana and Los Morros area, whilst the Carménère vines are 19 years old and the Syrah and Petit Verdot are 12 years old. The Carignan grapes were harvested from 40-year-old vines in the Maule Valley.

Altazor's vineyards are located in the Maipo Valley, on the Santa Ana estate in Talagante and the Los Morros estate in Maipo Alto.

The soils at Santa Ana in Talagante are of alluvial origin, medium-textured, very stony and, at 1.5 metres, they have good depth. The subsoil is stony and has good drainage. At Los Morros, the soils are of coluvial-alluvial origin with a loamy texture, good depth of 1.5 to 2 metres and excellent drainage. At both vineyards, the soils are of medium to low fertility, making them suitable for producing wine with character.

During the 2006-2007 season the climate in Maipo was mild with rainfall of around 350 millimetres concentrated in the winter months. The summer was moderate and dry, with just one small rain shower in February which did not affect ripening. February was a little cooler, which slowed ripening and delayed the harvest by a week. Autumn was mild and dry, enabling the clusters to ripen well. As a result, this year was the best in a decade for the region.

IF I DIDN'T DO SOMETHING
CRAZY AT LEAST ONCE A YEAR,
I'D GO CRAZY...

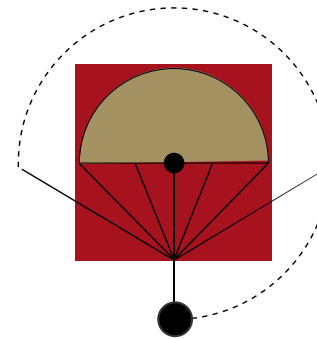
Vicente Huidobro
"Altazor" poem (1931)

WINEMAKING

The grapes were hand-harvested, starting with Carignan in Cauquenes during the first week in April. Next were the Cabernet Sauvignon grapes, in the fourth week of that same month, followed by Syrah and Petit Verdot during the first week in May. Finally, the Carménère grapes were picked during the second week of May.

The harvested grapes were transported in 20 kg bins. After reception, they were destemmed and pressed. A two-step manual selection process took place – first the clusters were selected, then the berries. The grapes were then subjected to cold maceration for 4 to 5 days. Fermentation took place with selected yeasts at a temperature of 28°C. Maceration lasted around 30 days. After the wine was devalved, natural malolactic fermentation was carried out in French oak barrels, all new.

Altazor was aged for 14 months in French oak barrels and then transferred to tanks for bottling. Altazor is bottle-aged for 12 months before being sold.





ALTAZOR

VINTAGE 2007

A SIGNATURE WINE IS PERSONAL AND SINGULAR; IT IS THE CREATION OF AN INDIVIDUAL, SOMEONE EXTRAORDINARY WHO MAKES THEIR OWN PERSONAL STYLE.

A SIGNATURE WINE IS THE RESULT OF THE WINEMAKER'S FREEDOM TO IMPRINT HIS OR HER OWN CHARACTER ON A WINE. THIS CREATION IS, THEREFORE, INSPIRED BY PERSONAL ANECDOTES AND INDIVIDUAL EMOTION. IT IS A COMPOSITION WHICH CANNOT BE IMITATED.

A SIGNATURE WINE IS A UNIQUE, COMPLEX AND UNPRECEDENTED CREATION, JUST LIKE ALTAZOR, VICENTE HUIDOBRO'S POEM WHICH INSPIRED THIS WINE.

ALTAZOR TASTES OF CREATION WITH NOTES OF MADNESS AND GENIUS. ITS IMAGE WAS INSPIRED BY THE AVANT-GARDE MOVEMENT OF THE EARLY 20TH CENTURY. ITS CREATOR, ALVARO ESPINOZA, OFFERS US A BLEND WHOSE STYLE SPEAKS OF BOTH FREEDOM AND TRADITION.

WINEMAKER'S NOTES

"Altazor 2007 is an blend of noble varieties: 61% Cabernet Sauvignon, 29% Carménère, 7% Syrah, 2% Carignan and 1% Petit Verdot.

This is an intensely coloured wine with plum hues. It unveils intense aromas reminiscent of black cherries, berries and cedar with subtle notes of toast and cocoa. It is complex and full of character.

This wine is voluminous on the palate. Medium - to full- bodied with balance and elegance, its tannins are rounded and ripe".

+ 61
29
7
2
1

Alvaro Espinoza.

100 (A)

UNDURRAGA