

ALTAZOR



ALTAZOR 2014

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-1980s. 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 dry-farmed vines in the Maule Valley, which were planted in 1958. The soils in this vineyard are clayey with a high level of quartz and the well-drained subsoil is of granitic origin.



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CHARACTERISTICS OF THE VINTAGE

2014 was slightly warmer than the previous season. The winter was dry with just 99 millimetres of rain, a deficit of around 37%. This was because of the Niña phenomenon that affected most of the season. The average minimum temperatures in the spring were lower than normal. However, conditions were normal during the fruit set and veraison periods. The temperatures were normal and stable throughout the ripening period, although January's maximum temperatures were unusually cool, averaging 23.7°C. Maximum temperatures were a little higher in February, reaching 29.9°C. In March, temperatures fell to 28.1°C and in April went down to 23.4°C. This enabled the grapes to develop well and resulted in a lower cluster weight, favouring a high concentration of polyphenols and greater complexity.

WINEMAKING

Each variety was hand-harvested into 12-kilo bins and carefully transported.

For this iconic wine, we used the grapes from certain small plots within the vineyard. On arrival at the winery, the grapes were subject to a double manual selection; first of clusters and then of berries. Then, thanks to gravity, the grapes fell into small 10,000-litre stainless steel tanks.

They underwent a cold maceration for 8 to 10 days. Selected yeasts were used for the fermentation, which took place at 27°C-28°C. The wine spent a total period of 35 to 38 days in the tank, with a post-fermentation maceration of 20 days. The wine was then racked into French oak barrels with a capacity of 225-228 litres.

Altazor was aged for 16 months in French oak barrels, 30% of them new and the remainder second use. Then it was blended and transferred to a tank for bottling.

Altazor was bottle-aged for 18 months before it was ready for sale.

TASTING NOTES

Paying homage to the expression of its terroir, Altazor is an exceptional wine, because of its freshness, aromatic layers, balanced concentration and complexity. This wine is ruby red in colour with violet hues. It is very concentrated with an expressive nose revealing fruity notes of fresh raspberries, strawberries and plums, together with mineral notes, hints of graphite and tobacco. In the background are some riper fruit notes, such as blackcurrants and subtle floral hints.

The mouth shows great balance and vitality, with well-balanced body, vibrant freshness and the pronounced tannins typical of Cabernet Sauvignon present throughout. Well-structured and with good density in the mouth, this wine nevertheless retains its elegance on the palate. The contributions from the other varieties promote the balance and freshness of the blend. The Carménère contributes its unmistakable notes of spice and red fruit. And a small amount of Carignan contributes floral notes to the nose and, above all, its solid, vertical tannin structure, bringing character and great persistence to the wine.

TECHNICAL NOTES

Vintage: 2014

D.O: Maipo Valley. Estatic Bottled.

Limited production of 12.955 bottles

Aging: 30 October 2015

Composition: 82% Cabernet Sauvignon, Maipo Valley - 10% Carménère, Colchagua Valley - 8% Carignan, Maule Valley

Alcohol: 14.1%

pH: 3.47

Total Acidity: 3.80 g/l

Residual Sugar: 2.80 g/l

Ageing Potential: 10 to 15 years

Serving temperature: 17°C-18°C

Decanting: 45 minutes

WINEMARKER

Rafael Urrejola.

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