



The star of the Andes

Inspired by the star-filled sky above the Andes Mountains, we planted vines in our diverse estate in the Cachapoal Andes Valley, with soils formed from millions of years of volcanic eruptions and mighty earthquakes.

*Altair, an extraordinary blend from the terroir of Cachapoal.*

2022

57% CABERNET SAUVIGNON, 23% CABERNET FRANC, 18% CARMENERE, 1% SYRAH AND 1% PETIT VERDOT

## CLIMATE

This season followed a normal pattern in terms of phenological stages, with healthy grapes and no pre-harvest rains, leading to a 5% yield increase compared to the previous year. While winter was rainier than the previous season, overall, it was a dry year, highlighting the ongoing challenge of water scarcity in viticulture.

In the Cachapoal Andes Valley, Cabernet Sauvignon reached optimal ripeness by mid-March, with some harvests starting earlier due to rising Brix levels. The harvest began on March 3rd with Cabernet Franc, followed by Syrah and Cabernet Sauvignon, continuing with Petit Verdot and culminating with Carménère on April 6th.

The resulting wines are elegant, featuring fresh fruit, firm yet smooth tannins, and excellent natural acidity, contributing to balance, freshness, and aging potential.

## SOILS

The soils in the vineyards in the Andes sub-region of the Cachapoal Valley where Altair comes from are diverse because of the area's different geological and geomorphological origins. We grow Cabernet Sauvignon and Cabernet Franc in the volcanic soils with fractured yellow parent rock, and minerals intermingled with sand and clay, which have good permeability. The wines from these soils have minerality and structure. There are also significant deposits of alluvial gravel ranging from large, through irregular and medium-sized to fine gravel with sand.

We also use these soils for Cabernet Sauvignon and they lend the wines structure, elegance, volume and smoothness. Finally, the Syrah and the Carménère are planted in soils of decomposed volcanic rock in clay. These soils contribute fresh fruit and structure, enhancing the length of the wine.

## WINEMAKING PROCESS

The grapes were selected three times: in the vineyard during the harvest, on the reception table at the cellar and after destemming. The fruit was protected throughout with dry ice to avoid oxidation, the loss of aromas and unpleasant flavours. A 3 to 5-day pre-fermentative maceration took place at 8°C to gently extract polyphenols, which contributed colour and aromas. Later, in a process that respected the traceability of the different polygons in the vineyard, each batch of grapes underwent alcoholic fermentation in vats of different types and sizes at a controlled temperature of up to 26°C. For 10 days, 6 short daily pump overs were implemented in order to delicately extract tannins and anthocyanins.

Once the alcoholic fermentation was complete, the wine was macerated for 5-15 days (decided by daily tasting) in order to refine and enhance its balance on the palate. Once the wine had achieved the balance the winemaker was looking for, the wine was racked off and allowed to settle prior to being racked into barrels.

The wine was aged for 22 months, during which the malolactic fermentation occurred spontaneously.

For the first 16 months of ageing, 75% of the wine matured in 225- and 300-litre French oak barrels (33% new and 42% second-use or older), 20% in foudres and the remaining 5% in rotating Galileo. The levels of toast and types of wood were adapted to each variety and terroir. Then the final blend of the different components was defined through tasting and wine was aged in different-sized foudres for 6 months. Finally, the bottled wine was cellared for 12 months at San Pedro Cachapoal Andes winery.

## TASTING NOTES

APPEARANCE: deep ruby red.

NOSE: intense aromas of fresh red fruit like cherries, intermingled with a subtle note of oak that is perfectly integrated in the wine.

PALATE: good acidity with a concentrated palate that achieves a good balance between the alcohol level, body and tannins. Smooth texture and a long finish.

SERVING TEMPERATURE: 18°C.

## CHEMICAL ANALYSIS

Alcohol: 14%

Ph: 3.6

TA: 4.98 G/L

RS: 3.05 G/L

BOTTLING DATE: February 20th and 21st, 2024.

AGEING POTENTIAL: 20 years



SAN PEDRO  
EST. 1865