



WINEMAKING

The different varieties of grape used in this blend were harvested between the last week of March and the last week of April, 10 to 14 days early than normal. They were manually harvested and carefully transported in 12-kilo bins.

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 (of just 10,000 litres). Then the must underwent a cold maceration for 4 to 5 days. Selected yeasts were used for the fermentation, which took place at 28°C. After approximately 25 to 35 days in the tank, the must underwent a post-fermentation maceration for between 6 and 8 days. The wine was then decanted to 225-litre French oak barrels, in which a natural malolactic fermentation occurred.

Altazor was aged for 16 months in French oak barrels, 35% 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

The backbone of Altazor is Cabernet Sauvignon, which lends the wine the typical characteristics and fine qualities of the Alto Maipo area. This wine is intense ruby in colour. Its elegant and complex nose is fruitier than previous vintages, thanks to the special conditions in 2012. Increased aromas of red and black fruit, such as blackberries, blackcurrants and morello cherries are apparent, together with subtle herbal notes. On the palate, it is well-balanced and the tannins are very present but elegant. The contributions from the other varieties are apparent. The Carménère contributes its unmistakable notes of spice and red fruit. Finally, a small amount of Carignan contributes intense floral notes and, above all, delicious acidity and firm tannins, bringing freshness and character to the wine.

WINEMARKER

Rafael Urrejola.

TECHNICAL NOTES

Vendimia: 2012

Denominación de Origen: Maipo Valley. Bottled at origin.

Limited production of 10,800 bottles

Composición: 88% Cabernet

Sauvignon

8% Carménère and

4% Carignan

Alcohol: 14%

pH: 3.46

Acidez Total: 3.72 g/L

Azúcar Residual: 3.19 g/L

www.undurraga.c

UNDURRAGA

ESTABLISHED IN 1885