

ALTAZOR



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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 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.

CLIMATE

In the Maipo Valley, the 2011-2012 season was slightly warmer than 2011. It began with a dry winter with just 250 millimetres of rain, the same amount as the previous year. The average minimum temperatures in the spring were lower than normal. However conditions were normal during the setting and veraison periods. Temperatures were normal or even slightly lower than the previous year during the grape ripening period through until February. During January, the average maximum temperature was 29.9°C and it was 30.2°C in February. March was, however, the warmest month, with the average maximum temperature reaching 30.6°C, which is unusual in this area. This led to accelerated ripening during March. Then in April, temperatures returned to normal, falling to 23.9°C.

As a result, the 2012 vintage from Alto Maipo consists of wines with good maturity, ample volume and plenty of body and structure.





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

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