



ALTAZOR

2021

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 Carmenère 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 in Alto Maipo. The Pirque vineyard has soils of alluvial origin, which are medium-textured and very stony. This type of soil is of medium to low fertility, good depth (1.5 to 2 metres) and well-drained, making it suitable for producing characterful wines.

The Carmenère 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 retain moisture during the lengthy period Carmenère takes to ripen fully.

Finally, the Carignan grapes come from a vineyard of 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.

VINTAGE CHARACTERISTICS The 2021 harvest in Pirque, Maipo Valley, was characterized by a dry winter, as in the last three years, which resulted in the development of very small clusters and berries. The temperatures during the ripening period were relatively low, though with enough thermal accumulation to ripen the berries, but without heat peaks, and there were no frosts or spring/summer rains.

These optimal climatic conditions make the 2021 harvest stand out as one of the best in recent years, highlighting the freshness and elegance of the wines without losing concentration and structure.

The yield was 0.8 kilos per plant, which favoured the concentration needed to achieve a delicious wine with the right level of ripeness.

Given these characteristics, this wine faithfully reflects this vintage, expressive, juicy and broad.

VINIFICATION For this flagship wine, we used the grapes from certain small plots within the vineyard. Each variety was hand-harvested into 12-kilo bins and carefully transported. The Cabernet Sauvignon was harvested on 7 March, the Carignan on 15 March and the Carmenère on 28 March. Each variety was separately harvested and vinified.

On arrival at the winery, the grapes were subject to a double manual selection; first of clusters and then of berries. Then the grapes were gravity-fed into small 10,000-litre stainless steel tanks. They underwent a cold maceration for 6 to 8 days. Selected yeasts were used for the fermentation, which took place at 27°C-28°C. The wine spent a total period of 32 to 35 days in the tank, with a post-fermentation maceration of 15 days.

AGEING Each variety from each of the different valleys was aged separately and the different lots were only brought together when the blend was made.

The wine underwent careful ageing in 225-litre French oak barrels, 30% new and 70% second-use. The malolactic fermentation took place in the barrels, followed by 16 months' ageing. Then the wine was blended and transferred to a tank for bottling.

Altazor was bottle-aged for 24 months before it was ready for sale.



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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. The backbone of Altazor is Cabernet Sauvignon, which lends the wine the typical characteristics and fine qualities of the Alto Maipo area.

It is a deep purple colour with violet hues. On the nose, it reveals highly complex tertiary aromas that have evolved in the bottle, including notes of cedar, tobacco and graphite, underpinned by red and black fruit like blackcurrants and blackberries. The ageing in French oak barrels has lent the wine delicate aromas of tobacco and bitter chocolate. In the mouth, it is broad and fresh. The full and concentrated mid palate has ripe, complex and firm tannins that give structure and verticality to the palate.

This wine has persistent flavours of red fruit, juicy acidity and is well-balanced with very good body. The contributions from the other varieties promote the balance and freshness of the blend. The Carmenère provides red fruit and its unmistakable spicy notes. The small but fundamental contribution of Carignan brings floral notes to the nose and, above all, its solid, vertical tannin structure, lending character and length to the wine.

D.O.: MAIPO VALLEY. Bottled at origin

PRODUCTION LIMITED to 4,199 bottles.

COMPOSITION: 94% Cabernet Sauvignon - 4% Carignan - 2% Carménère

ALCOHOL: 13,9% | **PH:** 3,42 | **TOTAL ACIDITY:** 3,58 g/L | **RESIDUAL SUGAR:** 2,31 g/L



RAFAEL URREJOLA
Winemaker

UNDURRAGA

ESTABLISHED IN 1885