



FECHA	28/10/09
CÓDIGO	V2081829

PAIS	GENERICA INGLÉS
	2008



Aconcagua

Maipo

Colchagua

Curicó

THE CHILEAN CABERNET SAUVIGNON

Chile is a vitivinicultural paradise, and Cabernet Sauvignon is its emblematic grape, the most widely planted variety. In fact, more than 40,000 hectares—35% of the national total vineyards—are devoted to it. The Alta Helena Project is an invitation to discover Chile and all the potential of Chilean Cabernet Sauvignon from north to south and from 4 different wine valleys. This series of 4 wines is 100% Cabernet Sauvignon made from the finest grapes grown in sectors close to the Andes Mountains, where the altitude, soils, climate, water, and human intervention, result in exceptional wines. The proximity to the snowy Andean peaks has a cooling effect on the vineyards due to the cold

breezes that descend from the mountains each night. As a result, temperatures can vary as much as 20°C (36°F) in a single day. This daily oscillation helps the grapes ripen slowly and uniformly, and keeps their bright natural acidity intact until harvest. The vineyards are located in four of the country's most widely recognized wine regions and in which Cabernet Sauvignon expresses its greatest potential: Aconcagua, Maipo, Colchagua and Curicó. While these wines do share certain characteristics, they also offer a diverse range of flavors and aromas. The only factor that varies is their valley of origin. All are made from the same vintage of 100% Chilean Cabernet from single

vineyards planted with massal selections of ungrafted, phylloxera-free vines in the highest sector of their respective valley. Each vineyard is managed the same way with the same enological philosophy. All the grapes were picked with the same maturation criteria and underwent the same vinification process and oak-aged for 14 months. Alta Helena's modern enological style aims for fresh and well-balanced wines in which the fruit plays the leading role and the oak is used as a complementary element that lends greater complexity without overpowering the fruit. To ensure this result, the vinification process begins with a manual selection of grapes and clusters. They are gently crushed and deposited into tanks for a

week-long cold soak for at 9°C (48°F) prior to the 10-day alcoholic fermentation at 24°C (75°F). The new wine remains in the tank for a total of 32 days of skin contact before it is devalled and pressed in late may. Two days later the wines are racked to French oak barrels (15% new, 45% second use, and 40% third use), where malolactic fermentation takes place. The wine is oak aged for 14 months and then bottled in the month of August. This novel project is packaged with a modern design with a powerful icon that symbolizes the Andes Mountains and the magnitude of the heights of Chilean vineyards. The mountain figure is topped by a star that represents the peak to which we aspire.

TASTING NOTES

ALTA HELENA CABERNET SAUVIGNON 2008, ACONCAGUA VALLEY

Harvest Date: April 5th
Characteristics: intensity, ripeness, sweetness, 885 m (2,900 ft) asl, 32°52' latitude south, 70°34' longitude
Color: bright ruby red
Aromas: raspberries, figs, strawberries, ripe fruit, aromas of Cabernet Sauvignon
Flavors: intense, sweet flavors of Cabernet Sauvignon
Texture: smooth, silky
Finish: good persistence



ALTA HELENA CABERNET SAUVIGNON 2008, MAIPO VALLEY

Harvest Date: April 8th
Characteristics: elegance, delicacy, complexity, 484 m (1,560 ft) asl, 33°44' latitude south, 70°41' longitude
Color: deep, dark, brilliant red
Aromas: spices, black currants, aromas of Cabernet Sauvignon
Flavors: red fruit, flavors of Cabernet Sauvignon
Texture: elegant and delicate
Finish: tremendous persistence and complexity



ALTA HELENA CABERNET SAUVIGNON 2008, COLCHAGUA VALLEY

Harvest Date: April 23rd
Characteristics: spiciness, finesse, persistence, 308 m (1,010 ft) asl, 34°32' latitude south, 70°58' longitude
Color: delicate ruby red
Aromas: spices, aromas of Cabernet Sauvignon
Flavors: fresh fruit, flavors of Cabernet Sauvignon
Texture: elegant, pleasing, and mouth-filling
Finish: surprisingly persistent




ALTA HELENA CABERNET SAUVIGNON 2008, CURICÓ VALLEY

Harvest Date: May 2nd
Characteristics: structure, color, acidity, 363 m (1,190 ft) asl, 35°06' latitude south, 71°06' longitude
Color: intense violet-red
Aromas: black fruits, plum, blackberry, aromas of Cabernet Sauvignon
Flavors: intense, flavors of Cabernet Sauvignon
Texture: excellent acidity and structure for a long life ahead
Finish: moderate persistence



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PAPEL	COUCHE 300GRS	TAMAÑO	180 x 130MM
BARNIZ	TERMOLAMINADO MATE	COLORES	
IMPRESIÓN	OFF SET		CMYK