



Behind every constellation, a perfect balance emerges, and its magnitude may only be fully appreciated in conditions as exceptional as those offered by the Chilean skies. Sideral, a name rooted in the Latin word sideralis, meaning 'constellation', embodies the perfect synchrony of every single one of its grapes and their flawless combination into a blend of exceptional quality.

Sideral, flawless synergy in a constellation of exceptional taste.

2019

RED BLEND

64% Cabernet Sauvignon, 23% Syrah, 6% Carmenère,
6% Petit Verdot and 1% Cabernet Franc.
D.O. Cachapoal Andes Valley

SOIL

The soils in the Andes area of Cachapoal Valley The soils in the vineyards in the Andes sub-region of the Cachapoal Valley where Sideral comes from are diverse because of the area's different geological and geomorphological origins. These are volcanic soils with fractured yellow parent rock and minerals intermingled with sand and clay, with good permeability. These soils contribute minerality and structure to both the Cabernet Sauvignon and the Cabernet Franc. There are also significant deposits of alluvial gravel ranging from large, through irregular and medium-sized to fine gravel with sand, which are used for Cabernet Sauvignon, lending the blend structure, elegance, volume and smoothness. Finally, the Syrah is planted in soils of decomposed volcanic rock in clay. These produce wines that contribute fresh fruit and structure, enhancing the length of the wine.

CLIMATE

In the Andes area of the Cachapoal Valley, an extremely dry winter (historic levels of drought) because of the "El Niño" phenomenon was followed by hail in November 2018, which slightly affected yields and plant growth. Budburst and flowering occurred normally thanks to the good luminosity and great thermal amplitude in this area. In regards to the grape-ripening itself, the conditions this season were ideal and so

the grapes were harvested with a good balance between sugar and acidity, highly concentrated polyphenols and great aromatic expression, which was reflected in the bottle.

WINEMAKING

The grapes were manually harvested into 10-kg bins. There was a triple selection of the grapes: when they were harvested in the vineyard, at the reception table and after destemming. The harvest was protected throughout the process with carbonic snow to avoid oxidation. The fermentation vats were filled by gravity. Then the grapes were cold macerated for 3-5 days at a temperature of 8°C to gently extract polyphenols, contributing colour and aromas. Later, the must was inoculated with selected yeasts to ferment at a temperature of between 24°C and 26°C. The alcoholic fermentation lasted 10-12 days and short, manual pump-overs were used 6 times per day. Once the alcoholic fermentation was complete, the wine underwent a post-fermentative maceration for a period of time that was decided by tasting in order to refine and enhance the balance of the wine. Next, the wine was racked off, settled and transferred to barrels, where it underwent spontaneous malolactic fermentation. 90% of the wine was aged for 14 months in 225-litre medium-toast French oak barrels (20% new and 70% used) and the remaining 10% in 2,000-litre French oak foudres. Each component of the blend was separately vinified and aged so as to obtain a variety

of aromas and flavours and also to bring out the characteristics of the terroir. The final blend was determined through tasting. Finally the wine was bottled and aged for 2 months.

TASTING NOTES

Appearance: Deep ruby red.

Nose: Pronounced and intense aromas of ripe red fruit, like cherries and black fruit, such as blackcurrants are intermingled with light notes of cedar.

Palate: This is a fresh and juicy wine with good acidity, pronounced, well-rounded and structured tannins and a long, velvety finish.

Serving temperature: 18 °C.

Ageing: Release is after 4 months in bottle.



CHEMICAL ANALYSIS

Alcohol: 14.3%. pH: 3.54. Total acidity g/L (C 4 H 6 O 6): 5.71. Residual sugar (g/L): 3.41.

SAN PEDRO
EST. 1865