



GRANDES VINOS DE SAN PEDRO
GRANDES VINOS DE CHILE

S I D E R A L



D.O. D.O. Rapel Valley

ASSEMBLAGE 75% Cabernet Sauvignon
12% Syrah
10% Carmenère
2% Petit Verdot
1% Petit Syrah

AGING 10 months
20% new French oak 225L
80% used French oak 225L

ALCOHOL 14.7%

TOTAL ACIDITY (C4H6O6) 5.28 g/L

PH 3.59

RESIDUAL SUGAR 3.13 g/L

VOLATILE ACIDITY (C2H4O2) 0.69 g/L

BOTTLING DATE March 2011

CLIMATE CONDITIONS The winter of 2008 was normal with 500mm of rainfall. Optimal climate conditions in spring allowed for a slow development of the shoots and well-formed bunches. Summer was dry with average high temperatures of over 30°C (86°F), which extended the coloring phase by almost 10 days in the Cabernet Sauvignon varietal. During the months leading up to the harvest, March and April, unusually high daytime temperatures of 31°C (88°F) were contrasted with low nighttime temperatures of around 10°C (50°F), giving great freshness to the fruit.

WINEMAKER'S NOTES Sideral 2009 has an intense and brilliant red cherry color. The nose it is expressive and complex. Blackcurrants, blueberries and cherries give way to olive notes, tobacco and spices. On the palate, the fruit marks its presence alongside smooth tannins, great balance and exceptional concentration. The excellent acidity of this wine will grant it a long life in bottle.



SIDERAL
2009