



GRANDES VINOS DE SAN PEDRO
GRANDES VINOS DE CHILE

S I D E R A L



D.O. Valle del Cachapal-Andes

ASSEMBLAGE 81% Cabernet Sauvignon
7% Cabernet Franc
7% Carménère
3% Syrah
2% Petit Verdot

ORIGIN Sideral's vineyards are planted in Viña San Pedro's Totihue Estate, where the soils have a variety of geological origins:

- **Deposits with gravels from alluvial movements of the Andes Mountains.**
- **Yellow volcanic basal rock at various levels of decomposition.**
- **Clays along the foothills' slopes. Basalt present in the rock bed.**

Budbreak: September 22th 2014

Flowering: November 15th 2014

Veraison: December 25th 2014

Harvest: April 4th 2015

VINEYARD AGE The vineyards are between 9 and 20 years old. Cabernet Sauvignon massal selection, Syrah clone 174, Petit Verdot massal selection, Cabernet Franc massal selection, and Carmenere massal selection. All were planted from ungrafted root-stock.

2015 CLIMATE CONDITIONS The 2015 season had lower minimum temperatures than 2014. Flowering began five days later than in 2014. There was a total of 280mm of precipitation, accumulated principally throughout the winter months. It rained twice between November and December, but the vineyard's phenological stages were not affected. Veraison began one week later than in 2014. During summer, January temperatures were quite stable. February's hottest days peaked at 33°C, but had lower minimum temperatures at night compared to the previous season. The ripening stage was equally slow, without any stresses to the vineyards, permitting nice ripe tannins, anthocyanins and total polyphenols. Due to the cool nights, it's considered an overall cooler harvest that led to fruity wines with rich color and aromatic intensity.



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VINIFICATION

The grapes were handpicked in 15 kg bins before sent to the first table selection. The bunches were then destemmed and the berries passed through a second table selection before being crushed with a smooth pressing. After crushing, the grapes were protected with dry ice until reaching stainless steel tanks for a temperature controlled alcoholic fermentation.

In 2015, Cabernet Sauvignon, Cabernet Franc, Syrah, Carmenere and Petit Verdot were all healthy. After three days of cold maceration, temperatures rose to 28°C for an eight-day fermentation with selected yeasts. Pump overs were done seven to eight times a day, according to variety, for a very short period of time.

After the alcoholic fermentation, the wines were macerated for six to eight days according to a daily tasting, then devatted and decanted before aging in barrels.

Malolactic fermentation occurred spontaneously in barrel.

AGING

The wines were aged for 12 months in French oak barrels:

20% in new 225L French oak barrels.

35% in one-year-old 225 L French oak barrels.

35% in two-year-old 225 L French oak barrels.

10% in three-year-old 225 L French oak barrels.

Sideral 2015 was bottled in October 2016.

ALCOHOL

14,6 %

TOTAL ACIDITY (C4H6O6)

5,42 g/L

PH

3,54

RESIDUAL SUGAR

2,7 g/L

VOLATILE ACIDITY (C2H4O2)

0,65 g/L

WINEMAKER'S

NOTES

This ruby red wine's nose is very intense, with a lot of red fruits and cherries, combined with suave notes of cedar from its time in barrel. Elegant in mouth with round tannins and a rich acidity that provides a fresh, juicy sensation. A wine with great structure and tannins, it's also fruity, complex and has a lot of persistence. Excellent cellar potential, estimated between 10-12 years, in which this wine's complexity will only increase



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