

2016

S I D E R A L

RED BLEND

78% Cabernet Sauvignon - 10% Cabernet Franc -
7% Syrah - 3% Carmenere - 2% Petit Verdot

VALLE DEL CACHAPOAL - ANDES, CHILE

ORIGIN

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

WINEMAKING PROCESS

The grapes were handpicked in 10 kg bins before sending to the first selection table. Then the bunches were destemmed and the berries passed through a second selection before a soft crush. The grapes were protected with SO₂ until reaching the stainless steel tanks, where the must was cooled in contact with the skins, to extract their rich color and aromas. After three days of cold maceration, the temperatures rose to 28° C and the alcoholic fermentation took place during 8 days. After the alcoholic fermentation, pump overs were done for a very short period, seven to eight times a day, according to each variety. Finally the Malolactic Fermentation occurs spontaneously, before or just after the wine was drained off by gravity into new and used French oak barrels.

WINEMAKING PROCESS

12 months in French oak barrels: 20% in new 225 L 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.

ANALYSIS

ALCOHOL: 14.3 %

TA: 5.42 G/L (C₄H₆O₆)

pH: 3.54

VA: 0.65 G/L

RS: 2.7 G/L

