

2017



RED BLEND

81% Cabernet Sauvignon - 12% Syrah
3% Petit Verdot - 2% Cabernet Franc - 2% Carmenère

CACHAPOAL - ANDES VALLEY

ORIGIN

For Sideral, we use five grape varieties planted in soils from three different geological origins within Viña San Pedro's Cachapoal-Andes estate:

- Gravel deposits from alluvial movements from the Andes Mountain range.
- Yellow basal volcanic rock at varying levels of decomposition.
- Grit at sloping foothills. Parent rock with basalt presence.

WINEMAKING PROCESS

The grapes were harvested by hand in 15 kg crates. The first stage involved selection both in the vineyard, followed by bunch selection on the first sorting belt. After destemming, the grapes went through the second sorting belt selection. Finally, the grapes were lightly pressed in the crusher and once completed, they were protected by dry ice until reaching the vats.

Alcoholic fermentation was carried out in stainless steel vats at controlled temperatures. In 2017, Cabernet Sauvignon, Cabernet Franc, Syrah, Carmenère and Petit Verdot grapes were very healthy and unproblematic. After three days of cold maceration, the temperature was raised to 28°C allowing fermentation to take place for 8 days using selected yeasts. Pump-overs were short, taking place 7 to 8 times a day depending on the variety.

Once alcoholic fermentation was completed, the wines were macerated for 6 to 8 days subjected to daily tasting, and then they were decanted and racked before being transferred to the barrels. Malolactic fermentation took place spontaneously in the barrels.

CLIMATE

The 2016 season came to an end with over 250mm rainfall concentrated in April, followed by low rainfall on the next few months. Conditions were unusual at the beginning with irregular budding, followed by early development of phenological states; this, on top of very high average temperatures approaching summer (maximum temperatures around 38°C with very high plant evapotranspiration). This resulted in a harvest with very low yields, which was brought forward by 2 to 3 weeks. Accumulation of sugar and polyphenols was low compared to previous seasons, giving for fresh, fruity wines.

AGING

20% of the wine is aged for 12 months in first use 225 L French oak barrels and the remaining 80% it is stored in second time or more used 225 L French oak barrels.

TASTING NOTES

Appearance: deep ruby.

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

Palate: this fresh and juicy wine has good acidity, very well-rounded and structured tannins and a long velvety finish.



ANALYSIS ALCOHOL: 14,3% TA: 3,62 g/L pH: 3,48 RS: 2,48 g/L N° OF BOTTLES: 110.000