Sideral emerged as a constellation of exceptional taste and flawless synergy. When combined, each unique grape becomes fused into an extraordinary and flavorful blend, reflecting the true magnificence of Chilean skies.

Sideral, flawless synergy in a constellation of exceptional taste.

RED BLEND

2018

72% Cabernet Sauvignon, 18% Syrah, 4% Cabernet Franc, 3% Petit Verdot y 3% Carmenère.

D.O. Cachapoal Andes Valley

SOIL

The soils in the Andes area of Cachapoal Valley where Sideral comes from are diverse because of the area's different geological and geomorphological origins. We have volcanic soils containing fractured yellow basalt, with minerals mixed with sand and clay, with good permeability. These soils contribute minerality and structure to both the Cabernet Sauvignon and Cabernet Franc grapes. There are also significant deposits of alluvial gravel ranging from irregular and medium-sized through to fine gravel with sand. We use these soils for Cabernet Sauvignon and it lends elegant structure, volume and softness to the blend. Finally, we have decomposed volcanic soils in clay for the Syrah, Petit Verdot and Carmenère, which contribute fresh fruit and a structure that gives length to the wine.

CLIMATE

The harvest was normal for the 2018 vintage compared to the two rather atypical vintages that preceded it. The season began with a cold, wet winter in 2017, providing enough cumulative chilling hours and water in the soil. There was no significant frost in spring 2017 and the temperatures and luminosity enabled excellent budding and then flowering. The temperatures in the area were moderate throughout fruitset, veraison and ripening, prolonging each of these stages. In general there was good degree day accumulation this year and there were temperature spikes (35°C) in February. March was a fresher month, which helped the grapes to accumulate sugar slowly without any great loss in acidity, a key aspect in obtaining a naturally balanced finish. This trouble-free ripening was also reflected by very concentrated anthocyanins, high-quality tannins and adequate final alcohol levels.

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 days at a temperature of 10°C to gently extract polyphenols, contributing colour and aromas. Later, the must was inoculated with selected yeasts to ferment at a temperature of 26°C. The alcoholic fermentation lasted an average of 8 days and short, manual pump-overs were used 7-8 times per day. Once the alcoholic fermentation was complete, the wines underwent a post-fermentative maceration for 3-10 days (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 80% 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 bottle was aged for a minimum of 4 months prior to release onto the market.

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: good acidity, fresh and juicy. Notable well-rounded and structured tannins with a long, velvety finish.
Serving temperature: 18 °C.

CHEMICAL ANALYSIS

Alcohol: 14.3%. **pH:** 3.62. **Total acidity g/L (C 4 H 6 O 6):** 5.6. **Residual sugar (g/L)**: 2.7.

SAN PEDRO
EST. 1865