



Behind every constellation, a perfect balance emerges, and its magnitude may only be fully appreciated in conditions as exceptional as those offered by the Chilean skies. Sideral, a name rooted in the Latin word sideralis, meaning 'constellation', embodies the perfect synchrony of every single one of its grapes and their flawless combination into a blend of exceptional quality.

Sideral, flawless synergy in a constellation of exceptional taste.

2020

RED BLEND

68% Cabernet Sauvignon, 17% Syrah, 9% Petit Verdot,
4% Carmenère and 2% Cabernet Franc.
D.O. Cachapoal Andes Valley

SOIL

The soils in the Cachapoal Andes vineyards where Sideral comes from are highly diverse thanks to the area's different geological and geomorphological origins, containing colluvial and fluvial deposits mixed with different proportions of volcanic rocks.

CLIMATE

In the Cachapoal Andes Valley, the winter was dry, while spring and summer were very hot. There was no rainfall during the season to affect the flowering and fruitset stages.

Budburst occurred around the same time as in the previous season but flowering and fruitset were 10–15 days earlier due to the high average temperatures throughout the season.

The ripening process and harvest were also an average of 10 days earlier, making for a narrow harvesting window. This was due to a lack of water availability and temperatures above the historic average.

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 3–5 days at a temperature of 8°C to gently extract polyphenols, contributing colour and aromas. Later, the must was inoculated with selected yeasts to ferment at a temperature of between 24°C and 26°C. The alcoholic fermentation lasted 10–12 days and short, manual pump-overs were used 6 times per day. Once the alcoholic fermentation was complete, the wine underwent a post-fermentative maceration for a period of time that was 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 16 months in 225-litre medium-long toast French oak barrels (20% new and 70% 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 wine was bottled and aged for 2 months.

TASTING NOTES

Appearance: Deep ruby red.

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

Palate: This is a fresh and juicy wine with good acidity, pronounced, well-rounded and structured tannins and a long, velvety finish.

Serving temperature: 18°C.

Ageing: Release is after 4 months in bottle.



CHEMICAL ANALYSIS

Alcohol: 14.4%. pH: 3.56. Total acidity g/L (C₄ H₆ O₆): 5.41. Residual sugar (g/L): 2.99.

SAN PEDRO
EST. 1865