



SIDERAL

*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.*

## RED BLEND

71% Cabernet Sauvignon, 21% Syrah, 5% Petit Verdot, 2% Carmenere and 1% Cabernet Franc.  
D.O. Cachapoal Andes Valley

2022

### CLIMATE

The 2021-2022 season was characterized by good fruit health and the absence of pre-harvest rains. However, water scarcity continues to be one of the main challenges in current viticulture, which led us to "simulate rainfall" through winter irrigation and carefully manage our water resources to ensure an optimal supply until harvest.

In the case of Cabernet Sauvignon, we observed an optimal level of ripeness by mid-March, even advancing harvest dates to the beginning of the month due to the rapid rise in Brix degrees. Harvest began in the more advanced sectors on March 3 with Cabernet Franc, continuing on March 4 with Syrah and Cabernet Sauvignon. By March 10, it was time for Petit Verdot, and all was harvested by March 25. A brief break followed until March 31, when harvesting resumed with Carménère, completing the harvest with this variety on April 6.

### 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.

### 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 dry ice 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 4 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. 55% of the wine underwent aging for 16 months in 225 and 300-liter French oak barrels with different levels of toasting (20% new and 35% used), while the remaining 45% was aged in foudres and amphorae of various sizes. All components of the final blend were vinified and aged separately to achieve a variety of aromas and flavors, enhancing the characteristics of the terroir.

The final blend was determined through tasting. Finally the wine was bottled and bottle-aged for 4 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:** 16°C.

**Ageing:** Release is after 4 months in bottle.

### CHEMICAL ANALYSIS

Alcohol: 14.5%. pH: 3.58. Total acidity g/L (C4 H6 O6): 5.72. Residual sugar (g/L): 2.6.



SAN PEDRO  
—EST. 1865—