



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, a constellation of exceptional taste

RED BLEND

58% Cabernet Sauvignon, 20% Syrah, 10% Carmenere, 8% Petit Verdot and 4% Cabernet Franc.

D.O. Cachapoal Andes Valley

2023

CLIMATE

The rainfall in Cachapoal Andes during winter and the start of the season was not high (around 200mm), but it was well distributed, providing the soil with sufficient moisture to ensure good, vigorous budburst in the vines.

This season came with good overall conditions: excellent budburst, vigour and balanced vines with good fruit. During January, February and March, the average temperatures were very high – both the average minimum (10.6°C) and maximum temperatures (30.4°C). We expected the high temperatures to have some impact on the grapes and thus on the wines, but in fact the grapes reached ripeness early and we brought forward the harvest. As a consequence, the grapes were well-balanced with moderate potential alcohol levels, good acidity and elegant, vibrant tannins.

The harvest was concentrated between 28 February and 4 April. The first varieties to be harvested were Cabernet Franc and Syrah, followed by the Cabernet Sauvignon and Petit Verdot and finally the Carmenere.

Particular highlights are the Cabernet Sauvignon, Carmenere and Petit Verdot, which all produced very elegant, well-balanced wines.

SOILS

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.

The wine was aged for 18 months in 225- and 300-litre French oak barrels of varying toasts (20% new), as well as in French oak foudres, clay and cocchiopesto amphorae.

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.

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.

CHEMICAL ANALYSIS

Alcohol: 14.7% pH: 3.5 Total acidity g/L: 5.7 Residual sugar (g/L): 2.6.



SAN PEDRO
— EST. 1865 —