



GRANDES VINOS
DE
SAN PEDRO

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GRANDES VINOS DE CHILE

S I D E R A L



SIDERAL
2009

REGION Rapel Valley

ASSEMBLAGE 75% Cabernet Sauvignon
12% Syrah
10% Carménere
2% Petit Verdot
1% Petit Syrah

AGING 10 months
20% new french oak 225L
80% used french oak 225L

ALCOHOL 14,7%

TOTAL ACIDITY (H2T) 5,28 g/L

pH 3,59

RESIDUAL SUGAR 3,13 g/L

VOLATILE ACIDITY (C2H4O2) 0,69 g/L

BOTTLING DATE March 2011

CLIMATE CONDITIONS Winter 2008 resulted normal with an average of 500mm of rainfall. Climate conditions in spring were ideal which helped to bring a slow develop of the shoot. Optimal conditions in spring gave as a result well studded bunches. Summer resulted very dry with average high temperatures over 30°C, (86°F) this altered the colouring of varieties such as Cabernet Sauvignon which extended its normal period in almost 10 days. A very important phenomena during the year were the unusual maximum temperatures in the months of March and April, were temperatures reached 31°C (88°F). This condition, added to the lower minimum temperatures, that bordered 10°C (50°F), gave as a result a high freshness index.

WINEMAKER'S NOTES Red cherry color, intense and brilliant. In mouth, expressive and complex. Blackcurrants, blueberries and cherries give way to olive notes, tobacco and spices. The fruit outstands, smooth tannins, great balance and exceptional concentration. Its excellent acidity will grant a long life in bottle.