



GRANDES VINOS DE SAN PEDRO
GRANDES VINOS DE CHILE

S I D E R A L



REGION Rapel Valley

ASSEMBLAGE 45% Cabernet sauvignon
29% Syrah
16% Carmenere
6% Cabernet Franc
3% Petit Verdot
1% Petit Syrah

AGING 10 months
25% new French Oak barrels (225L)
75% used French Oak barrels (225L)

ALCOHOL 14,7 %

TOTAL ACIDITY (C4H6O6) 5,4 g/L

PH 3,53

RESIDUAL SUGAR 3,1 g/L

VOLATILE ACIDITY (C2H4O2) 0,62 g/L

HARVEST AND VINIFICATION The 2010 vintage was marked by a cool spring season, with many cloudy days. These conditions slowed down the budding, flowering as well as the veraison. The harvest took place 15 days later than normal due to the slower ripening of the grapes. In general the varieties were harvested with exceptional quality. Overall the grapes were in healthy condition, showing great color, thick and firm skins, mature seeds, with productions between 1 and 1.5 kg per vine. The characteristics of the Cabernet Sauvignon varied significantly in the different sectors of the same valley. The Syrah, Carmenere, Petit Verdot and Cabernet Franc wines display excellent quality; intense color, complexity on the nose, freshness, concentration and persistence. The Cabernet Sauvignon is balanced, medium-bodied and elegant.

WINEMAKER'S NOTES Sideral 2010 displays an intense ruby-red color. The aroma is expressive and intense with notes of raspberry and plum intermingling with elegant light notes of oak. The palate is generous with fine, non-aggressive tannins. The evolution is fresh and balanced, in the end making this a subtle and elegant wine in which the fruit marks its presence. We expect an excellent development of complexity throughout the aging process in bottle.



**SIDERAL
2010**