



GRANDES VINOS
DE
SAN PEDRO

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GRANDES VINOS DE CHILE

S I D E R A L



D.O. Cachapoal Andes Valley

ASSEMBLAGE 73% Cabernet Sauvignon
18% Syrah
5% Carmenère
3% Cabernet Franc
1% Petit Verdot

AGING 12 months
20% new French oak barrels 225L
40% used (1 year) French oak barrels 225L
40% used (2 year) French oak barrels 225L

ALCOHOL 14.7%
TOTAL ACIDITY (C₄H₆O₆) 5.44 g/L
PH 3.52
RESIDUAL SUGAR 3.0 g/L
VOLATILE ACIDITY (C₂H₄O₂) 0.65 g/L

HARVEST AND WINEMAKING PROCESS In general terms, the 2013 vintage is considered “cool” for Chile’s central region. Spring 2012 was cool, with rain in November and December. Bud break occurred a week later than normal. Despite the coolness, the flowering period was not affected.

The ripening period for the 2013 harvest was longer than the previous year, with lower-than-normal temperatures during the summer. These conditions allowed for a good concentration of anthocyanins, and ripe tannins, which are expressed in a smooth, full-bodied wine.

WINEMAKER’S NOTES This wine has a ruby red color. Its bouquet is intense, with large quantities of red fruit like raspberry and cherry, which combine with light notes of cedar, stemming from its aging in the barrel. The attack phase is smooth, but with well-structured tannins. The wine is elegant and persistent. It has excellent aging potential and will certainly grow in complexity during its aging in the bottle.

Aging potential between 10-12 years.



SIDERAL
2013