



GRANDES VINOS DE SAN PEDRO
GRANDES VINOS DE CHILE

S I D E R A L

D.O. Valle del Cachapoal-Andes

ASSEMBLAGE 67 % Cabernet Sauvignon
21 % Syrah
5% Carmenère
5% Cabernet Franc
2% Petit Verdot

HARVEST AND WINEMAKING PROCESS
Budbreak: September 14th 2013
Flowering: November 10th 2013
Veraison: December 15th 2013
Harvest: March 26th 2014

2014 season was slightly hotter than 2013, with a 2013 spring average 2°C hotter than spring 2012. This led to the flowering occurring 5 days earlier than 2012 and the veraison occurring one week earlier than the last 5 years average.

The valley had 250 mm of rainfall, most of it during the winter, without affecting the phenological stage of the vineyard.

The summer was marginally hotter than an average season, with temperatures not exceeding 33°C, and the ripening period was slow, mainly because there weren't high temperature peaks that stressed the vineyards. These conditions allowed for a good concentration of anthocyanins, and ripe tannins, which are expressed in a smooth, full-bodied wine.

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

ALCOHOL 14.7%
TOTAL ACIDITY (C4H6O6) 5.16 g/L
PH 3.6
RESIDUAL SUGAR 2.5 g/L
VOLATILE ACIDITY (C2H4O2) 0.60 g/L

WINEMAKER'S NOTES This wine has a ruby red color. Its bouquet is intense, with large quantities of red fruit like cherries and cassia, which combine with light notes of cedar, stemming from its aging in barrels. In palate stands out its finesse, its rounded tannins and a rich acidity that makes the wine feel fresh and juicy. The attack phase is smooth but with well-structured tannins.

The wine is elegant and persistent.

Aging potential: 10 years.



SIDERAL
2014