



SIEGEL

FAMILY WINES



SINGLE VINEYARD - CARMENERE - 2014

Valley Colchagua

VARIETY: Carménère 100%

ALCOHOL: 14%

VINIFICATION: After carefully determining the moment for the harvest, the grapes are harvested by hand and later de-stemmed and macerated in cold temperatures for 5-6 days. Alcoholic fermentation is between 26°C and 29°C during which daily pumping over is implemented according to taste. Post-fermentation maceration lasts for two or three weeks.

FINNING AND FILTRATION: Once the blend is made, the wine is gently clarified.

AGING: Aged in French oak for 8 months.

FOOD MATCHINGS: Red meats and spicy foods.

WINEMAKER'S NOTES: An intense violet color. Smells of black fruits that are complemented with notes of figs and spices. Soft, round tannins. Excellent concentration, juicy flavor and very voluminous.