



S
SIEGEL
FAMILY WINES



HANDPICKED

CARMENERE

Valley: *Colchagua*

Variety: *Carmenere 100%*

Vinification: *Cold pre-fermented maceration for 5 days. Alcoholic fermentation between 27° C and 29° C to obtain a better color and structure. Complete malolactic fermentation.*

Finning and filtration: *Once the blend is made, the wine is gently clarified and stabilized in cool temperatures if necessary.*

Aging: *25% of the wine matures for 6 months in American oak barrels.*

Food Matchings: *Pastas, spices foods.*

Winemaker's Notes: *An intense violet - red color. Smells of black fruits, peppers and mild notes of violets. Tastes of soft tannins, repeated notes of black fruits and very long persistence.*

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