



SIEGEL

FAMILY WINES



SPECIAL RESERVE - CABERNET SAUVIGNON

Colchagua Valley

VARIETY: Cabernet Sauvignon 100%

VINIFICATION: Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occurring at 27-29°C to better extract polyphenols from the wine.

Post-fermentative maceration for 2 to 3 weeks.

FINNING AND FILTRATION: Once the wine has been blended it is smoothly clarified.

AGING: Aged in French oak for 10 to 12 months.

FOOD MATCHINGS: Red meats and grilled pork.

WINEMAKER'S NOTES: A deep ruby red colour, with complex aromas of black cherries, tobacco and cinnamon. With a great concentration this wine has good structure on the palate with soft tannins and a long finish.