



SIEGEL

FAMILY WINES



SPECIAL RESERVE - CARMÉNÈRE

Colchagua Valley

VARIETY: Carménère 100%

VINIFICATION: Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occurring at 27-29°C for a deeper colour and better structure. Smooth pump overs happen once a day at the winemaker's discretion. Post-fermentative maceration for 2 weeks. Then the wine is separated from its lees and malolactic fermentation ensues.

FINNING AND FILTRATION: Once the wine has fermented it is smoothly clarified and cold stabilisation occurs when necessary.

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

FOOD MATCHINGS: Creamy pasta dishes, soft cheeses and pork based recipes.

WINEMAKER'S NOTES: An intense violet red, on the nose the wine is intense and displays notes of spices, black fruit and dark chocolate. In the mouth it has smooth tannins and a long finish.