



# SIEGEL

## FAMILY WINES

### **Special Reserve Pinot Noir**

#### **Valley**

Leyda, San Antonio

#### **Variety**

Pinot Noir 100%

#### **Vinification**

Pre-fermentative cold maceration for few days, the alcoholic fermentation occurring at 24-28°C to better extract polyphenols from the skins. Post-fermentative maceration for 2 to 3 weeks according wine tasting and then the wine is separated from the skins. Malolactic fermentation in stainless-steel tanks.

#### **Fining and Filtration**

Once the wine has been blended it is smoothly clarified. Cold stabilisation occurs when it is necessary.

#### **Aging**

Aged in French oak for 5 to 8 months.

#### **Food Matchings**

Well with light pastas dishes, salads and salmon, to serving between 13 to 15°C

#### **Winemaker's Notes**

Wine with a light red colour, in the noses notes of red fresh fruits such as strawberry and cherry, presents soft tannins and good acidity

