

# SIEGEL

SPECIAL RESERVE

CARMENERE

*Colchagua Valley*

*Siegel Special Reserve Carmenerre has been aged for 12 months in French oak barrels. It has an intense violet-red color, with aromas of black fruits, spices, dark chocolate and dried figs. The palate is balanced and juicy with velvety tannins and a long finish.*



KYSELA PERE et FILS, LTD.