

# Siegel Special Reserve Carmenere

Vina Siegel

Chile - Central Valley Region - Colchagua Valley

Siegel Special Reserve wines represent the union of tradition and innovation in two generations. The grapes are sourced through careful selection of our best vineyards. Their ripe and round tannins clearly express the terroir of Colchagua.

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.

Specifications	
Appellation	Colchagua Valley
Varietals	100% Carmenere
Vinification	Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occuring at 27-29 degrees C for deeper color and better structure. Post-fermentative maceration for 2 weeks, then separated from the lees and malolactic fermentation ensues. Clarified and cold stabilized if needed. Aged in French oak barrels for 10 to 12 months.
Production	5,000 (9-liter cases)
Pairings	It pairs well with creamy pasta dishes, soft cheeses and pork based recipes.



Codes, Weights and Measures	
UPC	7 84585 01678 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01678 2
Case Weight	39
Cases/Pallet	75
Layers/Pallet	15
ABV	14.00%
SRP	\$ 16.50 USD 750mL Bottle

Reviews and News
2019 Siegel Special Reserve Carmenere - 87 PTS - VINOUS
2017 Siegel Special Reserve Carmenere - 89 PTS - WE
2016 Siegel Special Reserve Carmenere - 90 PTS - JS
2015 Siegel Special Reserve Carmenere - 89 PTS - VINOUS

