

# Siegel Gran Reserva Cabernet Sauvignon

Vina Siegel

Chile - Central Valley Region - Colchagua Valley

Deep ruby red with aromas of cassis, red fruits, black pepper, black cherries, tobacco, cinnamon and chocolate. On the palate it is highly concentrated with juicy notes of red fruits and spices. Structured & complex from the oak aging.

Specifications	
Appellation	Colchagua Valley
Varietals	100% Cabernet Sauvignon
Vinification	Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occuring at 27-29 degrees C to better extract polyphenols from the wine. Post-fermentative maceration for 2 to 3 weeks. Once the wine has been blended it is smoothly clarified. Aged in French oak barrels for 10 to 12 months.
Pairings	Serve with red meat, braised stews, grilled pork and flavorful cheeses.



Codes, Weights and Measures	
UPC	7 84585 01677 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01677 5
Case Weight	39
Cases/Pallet	75
Layers/Pallet	15
SRP	\$ 16.50 USD 750mL Bottle