



SIEGEL

FAMILY WINES



Red Blend

Vintage 2016

Valley

Colchagua

Varieties

50% Syrah, 30% Carmenere, 10 % Cabernet Franc, 10% Petit Verdot.

Alcohol

13,5%

Vinification

Pre-fermentative cold maceration for 5 days, the alcoholic fermentation occurring at 26-28°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. Each varieties fermenting in different tanks, then of the malolactic fermentation in stainless-steel tanks, the wines is blended.

Fining and Filtration

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

Aging

Aged in French oak for 8 to 10 months.

Food Matchings

Pastas and red meats.

Winemaker's Notes

A wine with a deep ruby red colour and complex aromas of black fruit spices. The blend of four varieties gives a complex wine with juicy tannins, good volume and very balanced.