



S
SIEGEL
FAMILY WINES



1234 RED BLEND

Varieties: 50% Syrah, 30% Carmenere,
10 % Cabernet Franc, 10% Petit Verdot.
Valley: Colchagua, Chile

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.

Finning and Filtration: Once the wine has been blended it is smoothly clarified. Cold stabilisation 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.