



SIEGEL

FAMILY WINES

SINGLE VINEYARD - CABERNET SAUVIGNON - 2016

Colchagua Valley; Los Lingues

VARIETY: Cabernet Sauvignon 100%

ALCOHOL: 14%

VINIFICATION: After carefully determining the moment for the harvest, the grapes are harvested by hand and later de-stemmed and macerated in cold temperatures for 5-6 days. Alcoholic fermentation between 26°C and 29°C during which daily pumpingover is implemented. Post-fermentation maceration lasts for two or three weeks.

FINNING AND FILTRATION: Once the blend is made, the wine is gently clarified.

AGING: Aged in French oak for 8 months.

FOOD MATCHINGS: Red meats and game.

WINEMAKER'S NOTES: An intense violet color. Smells of cassis and is complemented with notes of mature red fruit and chocolate. A round and elegant wine with an excellent final persistence.

