



# SIEGEL

## FAMILY WINES

### **Special Reserve Pinot Noir**

*Vintage 2016*

### **Valley**

*Leyda, San Antonio*

### **Variety**

*Pinot Noir 100%*

### **Alcohol**

*13%*

### **Vinification**

*Pre-fermentative cold maceration for few days, the alcoholic fermentation occurring at 24-28°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. Malolactic fermentation in stainless-steel tanks.*

### **Finning and Filtration**

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

### **Aging**

*Aged in French oak for 5 to 8 months.*

### **Food Matchings**

*Well with light pastas dishes, salads and salmon, to serving between 13 to 15°C*

### **Winemaker's Notes**

*Wine with a light red colour, in the noses notes of red fresh fruits such as strawberry and cherry, presents soft tannins and good acidity*

