



S
SIEGEL
FAMILY WINES



UNIQUE SELECTION 2017

Valle: *Colchagua*

Variedad:

Cabernet Sauvignon 45%o - Carménere 35%o - Syrah 20%

Alcohol: *14,5%*

Vinification: *After carefully selecting the optimum harvest date, the grapes are hand selected, then they are de-stemmed and cold macerated for 5-6 days. Alcoholic fermentation occurs at 26-29°C, during this period pump overs are performed daily at the winemaker's discretion. Post-fermentative maceration occurs for 2 to 3 weeks.*

Finning and filtration: *The wine is smoothly clarified. Cold stabilisation only occurs when necessary.*

Ageing: *Aged in French oak barrels for 14-16 months.*

Food matchings: *Red meats and strong cheeses.*

Winemaker's notes: *A deep violet colour. There are aromas of cassis and cherries with hints of spices, chocolate and violets. This wine is characterised by its complexity and harmony, with a robust tannic structure.*

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