

Crucero Collection Carmenerere

Vina Siegel

Chile - Central Valley Region - Colchagua Valley

An intense violet-red color. Smells of black fruits, peppers, and mild notes of violets. Tastes of soft tannins, repeated notes of black fruits and a very long persistence.

Specifications

Appellation	Colchagua Valley
Varietals	90% Carmenerere, 10% Cabernet Sauvignon
Vinification	Cold, pre-fermented maceration for 5 days, Alcoholic fermentation 27-29 degrees Celsius to obtain a better color and structure. Complete malolactic fermentation. 25% of the wine matures for 3 months in American oak barrels.
Pairings	Pastas, Spicy foods.



Codes, Weights and Measures

UPC	7 84585 01176 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01176 3
Case Weight	32
Cases/Pallet	70
Layers/Pallet	14
SRP	\$ 14.99 USD 750mL Bottle

Reviews and News

2017 Crucero Collection Carmenerere - 88 PTS & BEST BUY - WE

2015 Crucero Collection Carmenerere - 89 PTS - VINOUS

2014 Crucero Collection Carmenerere - 89 PTS - VINOUS