

San Elias Carmenere

Vina Siegel

Chile - Central Valley Region

The nose shows beautiful red and dark fruit aromas, earthy notes and violets with balanced acidity. Supple and round in the mouth, juicy tannins, good concentration.

Specifications

Varietals	100% Carmenere
Vinification	Soft clarification, cold stabilization and filtration. Before adding the yeast, the wine passed cold maceration. After fermentation it was left on the lees where it developed intense fruitiness and structure. No oak.
Pairings	Pairs well with pasta dishes, Mediterranean cuisine and grilled vegetables.



Codes, Weights and Measures

UPC	7 84585 01149 0
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01149 7
Case Weight	31
Cases/Pallet	75
Layers/Pallet	15
SRP	\$ 14.50 USD 750mL Bottle