

# Siegel Gran Reserva Carmenere

Vina Siegel

Chile - Central Valley Region - Colchagua Valley

An intense violet red, on the nose the wine is intense and displays notes of spices, black fruit and dark chocolate. In the mouth it has smooth tannins and a long finish.

Specifications	
Appellation	Colchagua Valley
Wine Type	Red
Varietals	100% Carmenere
Age of Vines	15 Y.O. (Los Lingues vineyards planted in 2007)
Agricultural Practices	Sustainable
Soil type	60% red clay with 20% lime and 20% sand.
Vinification	Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occurring at 27-29° C for a deeper color and better structure. Smooth pump overs happen once a day at the winemaker's discretion. Post-fermentative maceration for 2 weeks. Then the wine is separated from its lees and malolactic fermentation ensues. Once the wine has fermented it is smoothly clarified and cold stabilisation occurs when necessary. Wine is then aged in French oak barrels for 10 to 12 months.
Production	5,000 (9-liter cases)
Pairings	It pairs well with creamy pasta dishes, soft cheeses and pork based recipes.



Codes, Weights and Measures	
UPC	7 84585 01678 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01678 2
Case Weight	39
Cases/Pallet	75
Layers/Pallet	15
SRP	\$ 16.5 USD 750mL Bottle