



# SIEGEL

## FAMILY WINES

**Red Blend**

Vintage 2018

**Valley**

Colchagua

**Varieties**

50% Syrah, 30% Carmenere, 10 % Cabernet Franc, 10% Petit Verdot.

**Alcohol**

14%

**Vinification**

Pre-fermentative cold maceration for 5 days, the alcoholic fermentation occurring at 26-28°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. Each varieties fermenting in different tanks, then of the malolactic fermentation in stainless-steel tanks, the wines is blended.

**Finning and Filtration**

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

**Aging**

Aged in French oak for 8 to 10 months.

**Food Matchings**

Pastas and red meats.

**Winemaker's Notes**

A wine with a deep ruby red colour and complex aromas of black fruit spices. The blend of four varieties gives a complex wine with juicy tannins, good volume and very balanced.