



S
SIEGEL
FAMILY WINES



ROSÉ CINSULT

Variety: *Rosé Cinsault*

Harvest: 2019

Valley: *Fundo Los Lingues, Colchagua Valley, Chile*

Fermentation Temperature: 18 to 20°C

Maderisation: *Aged in French oak barrels of 5 uses at the end of the alcoholic fermentation*

Alcohol
13,5%

Quantity
2500 BOTTLES



Pairing

Pairing: poultry, fish, seafood, light cheese, appetizers, and tapas.



Service Temperature: 8°

Winemaker's Notes:

Siegel Rosé Cinsault is a fresh and light wine with delicate notes of strawberries, cherry, and hints of flowers. Perfect to pair with poultry, fish, seafood, light cheese, appetizers and tapas. This wine is produced from our vineyards located in Fundo Los Lingues, Colchagua Valley, Chile.

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