



SIEGEL

FAMILY WINES

HANDPICKED

CABERNET SAUVIGNON 2018



Colchagua Valley

VARIEDAD: Cabernet Sauvignon 100%

ALCOHOL: 13,5%

VINIFICATION: Alcoholic fermentation between 27°C and 29°C to obtain a better color and structure. Complete malolactic fermentation .

FINNING AND FILTRATION: Once the blend is made, the wine is gently clarified.

AGING: 25% of the wine matures for 3 months in french oak barrels.

FOOD MATCHINGS: Red meats and cheeses .

WINEMAKER'S NOTES: An intense ruby red color. Smells of spicy notes, black fruits and dark chocolate. A round taste of soft tannins with good acidity and an excellent balance.