



SIEGEL

FAMILY WINES

HANDPICKED

MERLOT - 2018



Colchagua Valley

VARIETY: Merlot 100%

ALCOHOL: 13,5%

VINIFICATION: Cold, pre-fermented maceration for 5 days, Alcoholic fermentation between 27°C and 29°C to obtain a better color and structure. Complete malo-lactic 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: Pastas, White meats.

WINEMAKER'S NOTES: An intense ruby red color. Aromas of Cassis and notes of black cherries. Soft tannins with a balanced acidity and an excellent persistence.