



# SIEGEL

FAMILY WINES

**HANDPICKED**

SYRAH - 2018

Colchagua Valley

VARIETY: Syrah 100%

ALCOHOL: 13,5%

VINIFICATION: Cold, pre-fermented maceration for 5 days, Alcoholic fermentation between 28°C and 29°C for a better polyphenol extraction.

FINNING AND FILTRATION: Once the blend is made, the wine is gently clarified and stabilized in cool temperatures if necessary.

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

FOOD MATCHINGS: Stews and grilled meats.

WINEMAKER'S NOTES: A deep cherry red color. Intense smell of blueberry, smoke, and spicy notes. A juicy taste with a pleasant persistence.

