



  
**SIEGEL**  
FAMILY WINES



## GRAN RESERVA

CARMENERE 2018

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**Valley:** *Colchagua*

**Variety:** *Carmeneré 100%*

**Alcohol:** *14%*

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**Vinification:** *Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occurring at 27-29° C for a deeper colour and better structure. Smooth pump overs happen once a day at the winemaker's discretion. Post-fermentative maceration for 2 weeks. Then the wine is separated from its lees and malolactic fermentation ensues*

**Finning and filtration:** *Once the wine has fermented it is smoothly clarified and cold stabilisation occurs when necessary.*

**Aging:** *Aged in French oak barrels for 10 to 12 months.*

**Food Matchings:** *Creamy pasta dishes, soft cheeses and pork based recipes.*

**Winemakers notes:** *An intense violet red, on the nose the wine is intense and displays notes of spices, black fruit and dark chocolate. In the mouth it has smooth tannins and a long finish.*

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