




SIEGEL
FAMILY WINES



GRAN RESERVA

SYRAH 2018

Valley: *Colchagua*

Variety: *Syrah 100%*

Alcohol: *14%*

Vinification: *Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occurring at 28-29°C to better extract polyphenols from the wine.*

Post-fermentative maceration for 2 to 3 weeks.

Finning and filtration: *Once the wine has been blended it is smoothly clarified. Cold stabilisation occurs when necessary.*

Aging: *Aged in American and french oak for 10 to 12 months.*

Food Matchings: *Mature goat's cheese, cold meats and lamb.*

Winemakers notes: *An intense cherry red colour. On the nose it presents aromas of dried figs, blueberries, black pepper with some smoked touches. On the palate it has a pleasing tannic structure with a persistent finish*

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