



S
SIEGEL
FAMILY WINES



H A N D P I C K E D

CABERNET SAUVIGNON 2019

Valley: *Colchagua*

Variety: *Cabernet Sauvignon 100%*

Alcohol: *14%*

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.*

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