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**SIEGEL**  
FAMILY WINES



# Single Vineyard

CABERNET SAUVIGNON / 2017

**Valley:** *Colchagua*

**Variety:** *Cabernet Sauvignon 100%*

**Alcohol:** *14,5%*

**Vinification:** *After carefully determining the moment for the harvest, the grapes are harvested by hand and later de-stemmed and macerated in cold temperatures for 5-6 days. Alcoholic fermentation between 26°C and 29°C during which daily pumping over is implemented. Post-fermentation maceration lasts for two or three weeks.*

**Finning and filtration:** *Once the blend is made, the wine is gently clarified.*

**Aging:** *Aged in French oak for 8 months.*

**Food matchings:** *Red meats and game.*

**Winemaker's notes:** *An intense violet color. Smells of cassis and is complemented with notes of mature red fruit and chocolate. A round and elegant wine with an excellent final persistence.*

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