



**S**  
**SIEGEL**  
FAMILY WINES



# Single Vineyard

CARMENERE / 2017

**Valley:** Colchagua

**Variety:** Carmenerre 100%

**Alcohol:** 14%

**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 is between 26°C and 29°C during which daily pumping over is implemented according to taste. 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 spicy foods.

**Winemaker's notes:** An intense violet color. Smell of black fruits that are complemented with notes of figs and spices. Soft, round tannins. Excellent concentration, juicy flavor and very voluminous.

[WWW.SIEGELVINOS.COM](http://WWW.SIEGELVINOS.COM)