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**SIEGEL**  
FAMILY WINES



## 1234 RED BLEND

**Varieties:** 50% Syrah, 30% Carmenere,  
10 % Cabernet Franc, 10% Petit Verdot.

**Vintage:** 2019

**Valley:** Colchagua, Chile

**Alcohol:** 14%

**Vinification:** Pre-fermentative cold maceration for 5 days, the alcoholic fermentation occurring at 26-28° C to better extract polyphenols from the skins.

Post-fermentative maceration for 2 to 3 weeks according wine tasting and then the wine is separated from the skins. Each varieties fermenting in different tanks, then of the malolactic fermentation in stainless-steel tanks, the wines is blended.

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

**Aging:** Aged in French oak for 8 to 10 months.

**Food Matchings:** Pastas and red meats.

**Winemaker's notes:** A wine with a deep ruby red colour and complex aromas of black fruit spices. The blend of four varieties gives a complex wine with juicy tannins, good volume and very balanced.

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