



  
**SIEGEL**  
FAMILY WINES

## GRAN RESERVA

CABERNET SAUVIGNON 2020

**Valley:** *Colchagua*

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

**Alcohol:** *14%*

**Vinification:** *Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occurring at 27 - 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.*

**Aging:** *Aged in French oak barrels for 10 to 12 months.*

**Food Matchings:** *Red meats and grilled pork.*

**Winemakers notes:** *A deep ruby red colour, with complex aromas of black cherries, tobacco and cinnamon. With a great concentration this wine has good structure on the palate with soft tannins and a long finish.*

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