




SIEGEL
FAMILY WINES



GRAN RESERVA

PINOT NOIR 2021

Valley: *Leyda*

Variety: *Pinot Noir 100%*

Alcohol: *14%*

Vinification: *Pre-fermentative cold maceration for few days, the alcoholic fermentation occurring at 24 -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. Malolactic fermentation in stainless-steel tanks.

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

Aging: *Aged in French oak for 5 to 8 months.*

Food Matchings: *Well with light pastas dishes, salads and salmon, to serving between 13 to 15°C.*

Winemakers notes: *Wine with a light red colour, in the noses notes of red fresh fruits such as strawberry and cherry, presents soft tannins and good acidity.*

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