



S
SIEGEL
FAMILY WINES



HANDPICKED

SYRAH 2020

Valley: *Colchagua*

Variety: *Syrah 100%*

Alcohol: *15%*

Vinification: *Cold, pre-fermented maceration for 5 days, Alcoholic fermentation between 28°C and 29°C for a better polyphenol extraction.*

Finning and filtration: *Once the blend is made, the wine is gently clarified and stabilized in cool temperatures if necessary.*

Aging: *25% of the wine matures for 3 months in American oak barrels.*

Food Matchings: *Stews and grilled meats.*

Winemaker's Notes: *A deep cherry red color. Intense smell of blueberry, smoke, and spicy notes. A juicy taste with a pleasant persistence.*

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