




SIEGEL
FAMILY WINES



GRAN RESERVA

MERLOT 2022

Valley: *Colchagua*

Variety: *Merlot 100%*

Alcohol: *14,5%*

Vinification: *Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occurring at 25-27°C to better extract polyphenols from the wine.*

Post-fermentative maceration for 2 to 3 weeks. Then part of the wine is decanted in to barrels for 10-12 months.

The rest of the wine finishes its malolactic fermentation in stainless-steel tanks.

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: *Ouck, white meats, light stews or pasta dishes*

Winemakers notes: *A wine with an intense ruby red colour, complex aromas of cherries, black pepper and hints of coffee. It has great balance, pleasant acidity and a long finish.*

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