



**S**  
**SIEGEL**  
FAMILY WINES



## GRAN RESERVA

PINOT NOIR 2022

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**Valley:** *Leyda*

**Variety:** *Pinot Noir 100%*

**Alcohol:** *14%*

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**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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