





SYRAH 2022

Valley: Colchagua Variety: Syrah 100% Alcohol: 14,5%

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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