




SIEGEL
FAMILY WINES



GRAN RESERVA

CABERNET SAUVIGNON 2021

Valley: *Colchagua*

Variety: *Cabernet Sauvignon 100%*

Alcohol: *14%*

Vinification: *Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occurring at 27 - 29°C to better extract polyphenols from the wine. Post-fermentative maceration for 2 to 3 weeks.*

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: *Red meats and grilled pork.*

Winemakers notes: *A deep ruby red colour, with complex aromas of black cherries, tobacco and cinnamon. With a great concentration this wine has good structure on the palate with soft tannins and a long finish.*

WWW.SIEGELVINOS.COM