



S
SIEGEL
FAMILY WINES



GRAN RESERVA

CARMENERE 2021

Valley: *Colchagua*

Variety: *Carmenere 100%*

Alcohol: *14%*

Vinification: *Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occurring at 27-29° C for a deeper colour and better structure. Smooth pump overs happen once a day at the winemaker's discretion. Post-fermentative maceration for 2 weeks. Then the wine is separated from its lees and malolactic fermentation ensues*

Finning and filtration: *Once the wine has fermented it is smoothly clarified and cold stabilisation occurs when necessary.*

Aging: *Aged in French oak barrels for 10 to 12 months.*

Food Matchings: *Creamy pasta dishes, soft cheeses and pork based recipes.*

Winemakers notes: *An intense violet red, on the nose the wine is intense and displays notes of spices, black fruit and dark chocolate. In the mouth it has smooth tannins and a long finish.*

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