



S
SIEGEL
FAMILY WINES



HANDPICKED

CARMENERE 2022

Valley: *Colchagua*

Variety: *Carmenere 100%*

Alcohol: *14%*

Vinification: *The grapes undergo pre-fermentation cold maceration for 5 days. In order to best obtain color extraction and structure, alcoholic fermentation occurs between 27° C and 29° C. The wine then undergoes complete malolactic fermentation.*

Finning and filtration: *Once the final blend is completed, the wine is gently clarified and stabilized as needed under controlled, cool temperature conditions.*

Aging: *25% of the wine is aged and matured for 6 months in French oak barrels.*

Food Matchings: *Pastas, grilled meats and vegetables, and dishes with a hint of spice.*

Winemaker's Notes: *An intense violet - red color. Aromas of dark fruits, roasted chiles and soft undertones of violets. Notes of the dark fruit come through on the palate, while soft and silky tannins evolve into a very long and persistent finish.*

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