



S
SIEGEL
FAMILY WINES



HANDPICKED

MERLOT 2022

Valley: *Colchagua*

Variety: *Merlot 100%*

Alcohol: *13%*

Vinification: *Cold, pre-fermented maceration for 5 days, Alcoholic fermentation between 27° C and 29° C to obtain a better color and structure. Complete malolactic fermentation.*

Finning and filtration: *Once the blend is made, the wine is gently clarified.*

Aging: *25% of the wine matures for 3 months in french oak barrels.*

Food Matchings: *Pastas, White meats.*

Winemaker's Notes: *An intense ruby red color. Aromas of cassis and notes of black cherries. Soft tannins with a balanced acidity and an excellent persistence.*

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