



S
SIEGEL
FAMILY WINES



Single Vineyard

CARMENERE / 2018

Valley: Colchagua

Variety: Carmenerre 100%

Alcohol: 14%

Vinification: After carefully determining the moment for the harvest, the grapes are harvested by hand and later de-stemmed and macerated in cold temperatures for 5-6 days. Alcoholic fermentation is between 26°C and 29°C during which daily pumping over is implemented according to taste. Post-fermentation maceration lasts for two or three weeks.

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

Aging: Aged in French oak for 8 months.

Food matchings: Red meats and spicy foods.

Winemaker's notes: An intense violet color. Smells of black fruits that are complemented with notes of figs and spices. Soft, round tannins. Excellent concentration, juicy flavor and very voluminous.

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