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**SIEGEL**  
FAMILY WINES

## 1234 RED BLEND

**D.O.:** Colchagua, Chile

**Blend:** 50% Syrah, 30% Carmenere, 10% Cabernet Franc, 10% Petit Verdot

**Vintage:** 2022

**Vineyard Block (c29 b18 727-a c23):** Grapes sourced from our Los Lingues Estate, located at 34°52'S latitude and 70°88'W longitude, 360 meters above sea level, with vineyards averaging 12 years of age. Average temperature is around 20°C. Soil of volcanic and colluvial origin with clay content, volcanic rock decomposition with angular stones, and varied structure across sectors. Grapes are grown on trellises, yielding 10,000 to 12,000 kg per hectare.

**Vinification:** Pre-fermentation maceration lasting 5 days. Alcoholic fermentation at 26–28°C for optimal polyphenol extraction. Post-fermentation maceration of 2–3 weeks, followed by separation from the pomace. Each Variety fermented separately, blended after malolactic fermentation.

**Finning and Filtration:** Gentle clarification after blending.

**Aging:** French oak barrels for 8 to 10 months.

**Food Pairing:** Ideal with pasta dishes and red meats.

**Winemakers notes:** Deep ruby color with complex aromas of spicy black fruit. The blend of these four Varietys creates complexity, offering juicy tannins, good volume, and excellent balance.

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