




SIEGEL
FAMILY WINES



GRAN RESERVA

CARMENERE

Valley: Colchagua

Variety: 100% Carmenere

Vintage: 2023

Vinification: Alcoholic fermentation at temperatures between 27°C and 29°C. Daily gentle pump-overs based on tasting evaluation. Post-fermentation maceration for two weeks. The wine is then separated from the pomace. Complete malolactic fermentation.

Finning and Filtration: Once blended, the wine undergoes gentle clarification.

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

Food Pairing: Excellent accompaniment to creamy pasta dishes, soft cheeses, and pork.

Winemakers notes: Intense violet-red color. The nose is complex and expressive, with prominent aromas of red fruit, chocolate, and spices. The palate is flavorful with soft tannins and a persistent, lingering finish.

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