




SIEGEL
FAMILY WINES



GRAN RESERVA

CABERNET SAUVIGNON

Valley: *Colchagua*

Vintage: *2023*

Variety: *100% Cabernet Sauvignon*

Vinification: *Alcoholic fermentation at 27–29°C. Post-fermentation maceration lasting two to three weeks. Part of the wine is racked into barrels for 10 to 12 months, while the remaining portion undergoes malolactic fermentation in stainless steel tanks.*

Finning and Filtration: *After blending, the wine undergoes gentle clarification.*

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

Food Pairing: *Ideal with red meats and roasted pork.*

Winemakers notes: *Intense ruby red color. Complex aromas featuring black plums, tobacco, and cinnamon. Excellent concentration on the palate, with a robust structure, soft tannins, and a long, lingering finish.*

WWW.SIEGELVINOS.COM