




SIEGEL
FAMILY WINES



GRAN RESERVA

MERLOT

Valley: *Colchagua*

Variety: *100% Merlot*

Vintage: *2022*

Vinification: *Cold pre-fermentation maceration for 5 days, followed by alcoholic fermentation at 25-27°C to enhance polyphenol extraction. Post-fermentation maceration lasting two to three weeks. The wine is then separated from the pomace, and a portion is transferred into barrels.*

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

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

Food Pairing: *Pairs perfectly with duck, white meats, light stews, and pasta dishes.*

Winemakers notes: *Intense ruby-red color. Complex aromas of cherries, black pepper, and hints of coffee. Balanced palate, pleasant acidity, and a long, persistent finish.*

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