




SIEGEL
FAMILY WINES



GRAN RESERVA

PINOT NOIR

Valley: Leyda

Variety: 100% Pinot Noir

Vintage: 2023

Vinification: Cold maceration for several days prior to fermentation. Alcoholic fermentation conducted at temperatures between 24°C and 28°C to maximize polyphenol extraction from grape skins.

Post-fermentation maceration lasting two to three weeks, determined by tasting evaluations, followed by decanting and separation from must and skins. Malolactic fermentation carried out in stainless steel tanks.

Finning and Filtration: Gentle clarification performed after racking. Cold stabilization process applied if necessary.

Aging: Matured in French oak barrels for 5 to 8 months.

Food Pairing: Excellent pairing with pasta dishes featuring light sauces, salads, and salmon. Serve at a temperature between 15°C and 16°C.

Winemakers notes: Wine of a subtle red hue. The nose is abundant with fresh red fruit notes, including strawberries and cherries. Soft tannins and refreshing acidity characterize the palate.

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