



**S**  
**SIEGEL**  
FAMILY WINES



## H A N D P I C K E D

### CARMENERE

Valley: *Colchagua*

Variety: *100% Carmenere*

Vintage: *2024*

**Vinification:** *Alcoholic fermentation at 27-29°C for optimal extraction of color and structure. Complete malolactic fermentation.*

**Finning and Filtration:** *Gentle clarification post-blending.*

**Aging:** *25% of wine aged in French oak barrels for 6-8 months.*

**Food Pairing:** *Pasta and spicy dishes.*

**Winemakers notes:** *Intense violet-red color. Aromas of black fruit, pepper, and slight toasted notes. Soft tannins and good persistence on the palate.*

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