



S
SIEGEL
FAMILY WINES



HANDPICKED

CABERNET SAUVIGNON

Valley: Colchagua

Variety: 100% Cabernet Sauvignon

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: Red meats and cheeses.

Winemakers notes: Intense ruby red color. Spicy notes, black fruit, and dark chocolate aromas. Round palate with velvety soft tannins, good acidity, and excellent balance.

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