



S
SIEGEL
FAMILY WINES



LOS LINGUES CARIGNAN

D.O.: Colchagua, Los Lingues, Chile

Vintage: 2023

Variety: 100% Carignan

Vineyard Block 18:

Grapes sourced from our Los Lingues Estate, Colchagua (34°52'S, 70°88'W, 360 masl), from 12-year-old vineyards. Average temperatures around 20°C. Volcanic, colluvial soils with clay, decomposed volcanic rock, and angular stones. Grapes grown on trellises, yields approximately 10,000 kg/ha.

Vinification:

Grapes harvested in April from Cerro La Copa, Los Lingues. Fermented at 26-28°C in open tanks with daily punch-downs. After alcoholic fermentation, the wine is racked into barrels for malolactic fermentation.

Fining: Gently filtered prior to bottling.

Aging: French oak barrels (third and fourth use) for 8 to 10 months.

Food Pairing: Pasta, strong cheeses, and meats.

Winemakers notes: Deep red color. Aromas of red fruits and cherries. Concentrated palate, good structure, and a long finish.

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