



S
SIEGEL
FAMILY WINES



Single Vineyard

CARMENERÉ

D.O.: Colchagua, Los Lingues

Variety: 100% Carmenere

Vintage: 2019

Vineyard Block b-15:

Grapes sourced from our Los Lingues Estate, located in Colchagua (34°52'S latitude, 70°88'W longitude, 360 masl), from 12-year-old vineyards. The average temperature is 20°C. The soil is volcanic and colluvial in origin, with clay content, decomposed volcanic rock, angular stones, and variable structure across sectors. Grapes are grown on trellises, with yields between 10,000 and 12,000 kg/ha.

Vinification:

After carefully determining the harvest timing, grapes are manually harvested, destemmed, and undergo cold maceration for 5–6 days. Alcoholic fermentation at 26–29°C, with daily pump-overs guided by tasting evaluations. Post-fermentation maceration lasting two to three weeks.

Finning and Filtration:

Gently filtered after blending.

Aging:

Aged in French oak barrels (225-liter and 600-liter) for 14–18 months.

Food Pairing:

Pairs perfectly with red meats and spicy dishes.

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