



S
SIEGEL
FAMILY WINES



Single Vineyard

CABERNET SAUVIGNON

D.O.: Colchagua, Los Lingues

Variety: 100% Cabernet Sauvignon

Vintage: 2019

Vineyard Block a-8:

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. Average temperature is 20°C. The soil is volcanic and colluvial, with clay content, decomposed volcanic rock, angular stones, and variable structure across sectors. Trellised vineyards yielding 10,000–12,000 kg/ha.

Vinification:

After careful harvest timing, grapes are manually picked, destemmed, and cold macerated for 5–6 days. Alcoholic fermentation at 26–29°C, with daily pump-overs determined by tasting. Post-fermentation maceration for two to three weeks.

Fining and Filtration:

Gently filtered after blending.

Aging:

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

Food Pairing:

Ideal with red and game meats.

Winemakers notes:

Deep violet color. Cassis aromas complemented by ripe red fruits and chocolate notes. Round and elegant palate, with a persistent finish.

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