



S
SIEGEL
FAMILY WINES



Single Vineyard

PETIT VERDOT

D.O.: Colchagua, Los Lingues

Variety: 100% Petit Verdot

Vintage: 2021

Vineyard Block c-24:

Grapes from our Los Lingues Estate, Colchagua (34°52'S latitude, 70°88'W longitude, 360 masl), from 12-year-old vineyards. Average temperature is 20°C. Volcanic, colluvial soil with clay, decomposed volcanic rock, angular stones, and varied structure. Trellised vines yield between 10,000 and 12,000 kg/ha.

Vinification:

Grapes undergo manual punch-downs twice daily at fermentation start, supplemented by occasional pump-overs. Vinification temperature between 26–28°C. Post-fermentation maceration for two weeks, followed by aging for 8 months in French oak. Production limited to 1,196 cases.

Fining and Filtration:

Gently clarified and filtered prior to bottling.

Aging:

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

Food Pairing:

Perfect accompaniment for fatty meats such as duck and lamb, smoked salmon, and strong cheeses.

Winemakers notes:

Intense violet color. Aromas of cassis with spice and chocolate notes. Complex nose and palate, substantial persistence, excellent volume, and juicy tannins.

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