



S
SIEGEL
FAMILY WINES



UNIQUE SELECTION

D.O.: *Colchagua, Los Lingues, Chile*

Vintage: 2019

Blend: *45% Cabernet Sauvignon, 35% Carmenere, 20% Syrah*

Vineyard Blocks a1-a9-b12:

Grapes from Los Lingues Estate (34°52'S, 70°88'W, 360 masl), 12-year-old vineyards. Average temperature 20°C. Volcanic, colluvial soils with clay, decomposed volcanic rock, angular stones. Trellised vines yielding 10,000-12,000 kg/ha.

Vinification:

Carefully timed manual harvest, destemmed grapes, cold maceration for 5-6 days. Alcoholic fermentation at 26-29°C with daily pump-overs based on tasting. Post-fermentation maceration for 2-3 weeks.

Finning and Filtration: *Gently clarified, cold-stabilized only if necessary.*

Aging: *French oak barrels for 14-16 months.*

Food Pairing: *Red meats and strong cheeses.*

Winemakers notes: *Intense violet color. Aromas of cassis, plum, spices, chocolate, and violet hints. Complex, harmonious wine with generous volume and juicy tannins.*

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