



SIEGEL

FAMILY WINES



SPECIAL RESERVE - MERLOT - 2014

Valley Colchagua

VARIETY: Merlot 100%

ALCOHOL: 14%

VINIFICATION: Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occurring at 25-27°C to better extract polyphenols from the wine. Post-fermentative maceration for 2 to 3 weeks. Then part of the wine is decanted into barrels for 10-12 months. The rest of the wine finishes its malolactic fermentation in stainless-steel tanks.

FINNING AND FILTRATION: Once the wine has been blended it is smoothly clarified.

AGING: Aged in French oak barrels for 10 to 12 months.

FOOD MATCHINGS: Duck, white meats, light stews or pasta dishes.

WINEMAKER'S NOTES: A wine with an intense ruby red colour, complex aromas of cherries, black pepper and hints of coffee. It has great balance, pleasant acidity and a long finish.