



SIEGEL

FAMILY WINES



SPECIAL RESERVE - SYRAH - 2014

Valley Colchagua

VARIETY: Syrah 100%

ALCOHOL: 14%

VINIFICATION: Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occurring at 28-29°C to better extract polyphenols from the wine. Post-fermentative maceration for 2 to 3 weeks.

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: Mature goat's cheese, cold meats and lamb.

WINEMAKER'S NOTES: An intense cherry red colour. On the nose it presents aromas of dried figs, blueberries, black pepper with some smoked touches. On the palate it has a pleasing tannic structure with a persistent finish.