



SIEGEL

FAMILY WINES



SIEGEL UNIQUE SELECTION - 2012

Valley Colchagua

VARIETY: Cabernet Sauvignon 45% - Carménère 35% - Syrah 20%

ALCOHOL: 14,5%

VINIFICATION: After carefully selecting the optimum harvest date, the grapes are hand selected, then they are de-stemmed and cold macerated for 5-6 days. Alcoholic fermentation occurs at 26-29°C, during this period pump overs are performed daily at the winemaker's discretion. Post-fermentative maceration occurs for 2 to 3 weeks.

FINNING AND FILTRATION: The wine is smoothly clarified. Cold stabilisation only occurs when necessary.

AGING: Aged in French oak barrels for 14-16 months.

FOOD MATCHINGS: Red meats and strong cheeses.

WINEMAKER'S NOTES: A deep violet colour. There are aromas of cassis and cherries with hints of spices, chocolate and violets. This wine is characterised by its complexity and harmony, with a robust tannic structure.