

## Crucero Collection Carmenerere

### Vina Siegel

#### Chile - Central Valley Region - Colchagua Valley

An intense violet-red color. Smells of black fruits, peppers, and mild notes of violets. Tastes of soft tannins, repeated notes of black fruits and a very long persistence.

### Specifications

<b>Appellation</b>	Colchagua Valley
<b>Varietals</b>	90% Carmenerere, 10% Cabernet Sauvignon
<b>Vinification</b>	Cold, pre-fermented maceration for 5 days, Alcoholic fermentation 27-29 degrees Celsius to obtain a better color and structure. Complete malolactic fermentation. 25% of the wine matures for 3 months in American oak barrels.
<b>Pairings</b>	Pastas, Spicy foods.



### Codes, Weights and Measures

<b>UPC</b>	7 84585 01176 6
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 01176 3
<b>Case Weight</b>	32
<b>Cases/Pallet</b>	70
<b>Layers/Pallet</b>	14
<b>ABV</b>	14.00%
<b>SRP</b>	\$ 14.99 USD 750mL Bottle

### Reviews and News

2020 Crucero Collection Carmenerere - 88 PTS - BEST BUY - WE

2017 Crucero Collection Carmenerre - 88 PTS & BEST BUY - WE
2015 Crucero Collection Carmenerre - 89 PTS - VINOUS
2014 Crucero Collection Carmenerre - 89 PTS - VINOUS