

## Siegel Special Reserve Carmenere

### Vina Siegel

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

Siegel Special Reserve wines represent the union of tradition and innovation in two generations. The grapes are sourced through careful selection of our best vineyards. Their ripe and round tannins clearly express the terroir of Colchagua.

Intense violet-red color, with aromas of black fruits, spices, dark chocolate and dried figs. The palate is balanced and juicy with velvety tannins and a long finish.

### Specifications

<b>Appellation</b>	Colchagua Valley
<b>Varietals</b>	100% Carmenere
<b>Vinification</b>	Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occurring at 27-29 degrees C for deeper color and better structure. Post-fermentative maceration for 2 weeks, then separated from the lees and malolactic fermentation ensues. Clarified and cold stabilized if needed. Aged in French oak barrels for 10 to 12 months.
<b>Production</b>	5,000 (9-liter cases)
<b>Pairings</b>	It pairs well with creamy pasta dishes, soft cheeses and pork based recipes.



### Codes, Weights and Measures

<b>UPC</b>	7 84585 01678 5
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 01678 2
<b>Case Weight</b>	39
<b>Cases/Pallet</b>	75
<b>Layers/Pallet</b>	15
<b>ABV</b>	14.00%
<b>SRP</b>	\$ 16.50 USD 750mL Bottle

### Reviews and News

2019 Siegel Special Reserve Carmenere - 87 PTS - VINOUS

2017 Siegel Special Reserve Carmenere - 89 PTS - WE
2016 Siegel Special Reserve Carmenere - 90 PTS - JS
2015 Siegel Special Reserve Carmenere - 89 PTS - VINOUS
2014 Siegel Special Reserve Carmenere - 91 PTS - JS