

Siegel Gran Reserva Cabernet Sauvignon

Vina Siegel

Chile - Central Valley Region - Colchagua Valley

Deep ruby red with aromas of cassis, red fruits, black pepper, black cherries, tobacco, cinnamon and chocolate. On the palate it is highly concentrated with juicy notes of red fruits and spices. Structured & complex from the oak aging.

Specifications

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| Appellation | Colchagua Valley |
| Varietals | 100% Cabernet Sauvignon |
| Vinification | Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occurring at 27-29 degrees C to better extract polyphenols from the wine. Post-fermentative maceration for 2 to 3 weeks. Once the wine has been blended it is smoothly clarified. Aged in French oak barrels for 10 to 12 months. |
| Pairings | Serve with red meat, braised stews, grilled pork and flavorful cheeses. |



Codes, Weights and Measures

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|----------------------|------------------------------|
| UPC | 7 84585 01677 8 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 01677 5 |
| Case Weight | 39 |
| Cases/Pallet | 75 |
| Layers/Pallet | 15 |
| SRP | \$ 16.50 USD 750mL Bottle |