

Siegel Gran Reserva Carmenere

Vina Siegel

Chile - Central Valley Region - Colchagua Valley

An intense violet red, on the nose the wine is intense and displays notes of spices, black fruit and dark chocolate. In the mouth it has smooth tannins and a long finish.

Specifications

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|-------------------------------|--|
| Appellation | Colchagua Valley |
| Wine Type | Red |
| Varietals | 100% Carmenere |
| Age of Vines | 15 Y.O. (Los Lingues vineyards planted in 2007) |
| Agricultural Practices | Sustainable |
| Soil type | 60% red clay with 20% lime and 20% sand. |
| Vinification | Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occurring at 27-29° C for a deeper color and better structure. Smooth pump overs happen once a day at the winemaker's discretion. Post-fermentative maceration for 2 weeks. Then the wine is separated from its lees and malolactic fermentation ensues. Once the wine has fermented it is smoothly clarified and cold stabilisation occurs when necessary. Wine is then aged in French oak barrels for 10 to 12 months. |
| Production | 5,000 (9-liter cases) |
| Pairings | It pairs well with creamy pasta dishes, soft cheeses and pork based recipes. |



Codes, Weights and Measures

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|----------------------|--------------------|
| UPC | 7 84585 01678 5 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 01678 2 |
| Case Weight | 39 |
| Cases/Pallet | 75 |
| Layers/Pallet | 15 |
| ABV | 14.00% |

SRP

\$ 16.50 USD
750mL Bottle