

# SIEGEL HANDPICKED RESERVA CARMÉNÈRE 2017



## Wine Introduction

Our Handpicked Reserva wines are born out of a strong desire to offer the very best expressions of terroir from our El Crucero vineyard, located at an altitude of 360 metres above sea level. These carefully handpicked grapes deliver superb varietal characteristics and exceptionally well-balanced fruit concentration. The manual harvest behind our handpicked Reserva Wines, a stage prior to a second triage, highlights our commitment to delivering uniquely handcrafted wines from Colchagua Valley.

## Tasting Notes

An intense violet-red colour, generous aromas of black fruit, red berries, green peppers, and hints of violet give this wine a very well-balanced palate with supple, soft tannins, blackberries, and a juicy, lasting finish.

## Winemaker Vinification Notes

There is a cold, pre-fermentation maceration for 5 days, followed by alcoholic fermentation at between 27-29°C to obtain a better colour and structure, followed by malolactic fermentation. 25% of the Handpicked Reserva Carménère is aged for 3 months in American oak barrels. After blending, the wine is gently clarified.

## Wine Information

<b>Country:</b>	Chile
<b>Region:</b>	Colchagua Valley
<b>Winemaker:</b>	Alberto Siegel
<b>Grape:</b>	100% Carménère
<b>Alcohol:</b>	13.5%
<b>Closure:</b>	Screwcap
<b>Bottle Size:</b>	75cl
<b>Case Size:</b>	6 Bottles per pack