

SIEGEL HANDPICKED RESERVA CABERNET SAUVIGNON 2016



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

Of an intense ruby red colour, on the nose the aromas of blackcurrant, dark chocolate, and pepper stand out, as well as a subtle eucalyptus note. The palate is well-rounded, generous in black fruits, dark chocolate and spice, which is complemented with a balanced and long-lasting finish. A round taste of soft tannins with good acidity and an excellent balance.

Winemaker Vinification Notes

Alcoholic fermentation is kept between 27-29°C to obtain a better colour and structure, followed by malolactic fermentation. 25% of the Handpicked Reserva Cabernet Sauvignon is aged for 3 months in French oak barrels. After blending, the wine is gently clarified.

Wine Information

Country:	Chile
Region:	Colchagua Valley
Winemaker:	Alberto Siegel
Grape:	100% Cabernet Sauvignon
Alcohol:	13.5%
Closure:	Screwcap
Bottle Size:	75cl
Case Size:	6 Bottles per pack