
SIEGEL SINGLE VINEYARD CARMÉNÈRE 2014



Wine Introduction

These wines faithfully reflect the best of our terroir, being unique, distinctive, and with personality. They are made from the best grapes that Siegel Vineyard produces in the Colchagua Valley, with characteristic expressions of red fruit and cassis.

Tasting Notes

An intense violet colour, a bouquet of black fruits that is complemented with notes of figs and spices. Soft, round tannins. Excellent concentration, juicy flavor and very voluminous.

Winemaker Vinification Notes

After carefully determining the moment for the harvest, the grapes are harvested by hand and later de-stemmed and macerated in cold temperatures for 5-6 days. Alcoholic fermentation is between 26-29°C, during which daily pumping over is implemented according to taste. Post-fermentation maceration lasts for 2-3 weeks.

Wine Information

Country:	Chile
Region:	Colchagua Valley
Winemaker:	Alberto Siegel
Grape:	100% Carménère
Alcohol:	14.0%
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Recent Vintage Awards

2017 - 92 Points - Descorchados

2016 - 91 Points - James Suckling

2015 - Gold Outstanding - IWSC Carménère Trophy 2018