

SIEGEL SPECIAL RESERVE CARMÉNÈRE 2014



Wine Introduction

The grapes of these wines are products of a careful selection of our finest vineyards in the Leyda Valley. They are harvested by hand, with yields averaging of 8-10 tons. Its mature and elegant tannins are a strong expression of the land, whose character is enhanced after being kept for 10-12 months in French oak barrels.

Tasting Notes

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.

Winemaker Vinification Notes

Pre-fermentation cold maceration takes place for 5 days, with alcoholic fermentation occurring at 27-29°C for a deeper colour and better structure. Smooth pump overs happen once a day at the winemaker's discretion. Post-fermentation maceration lasts for 2 weeks. Then the wine is separated from its lees and clarified, with cold stabilisation carried out whenever necessary, and malolactic fermentation ensues. The wine is aged for 10-12 months in French and American oak.

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 - 91 Points - Descorchados

2016 - 91 Points - James Suckling