
SIEGEL SPECIAL RESERVE CABERNET SAUVIGNON 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

A deep, ruby red colour, with complex aromas of black cherries, tobacco and cinnamon. With a great concentration this wine has good structure on the palate with soft tannins and a long finish.

Winemaker Vinification Notes

A pre-fermentation cold maceration is carried out for 5 days, with alcoholic fermentation occurring at 27-29°C to better extract polyphenols from the wine. This is followed by a post-fermentative maceration for 2-3 weeks. The wine is aged in French oak for 10-12 months, before being blended and clarified.

Wine Information

Country:	Chile
Region:	Colchagua Valley
Winemaker:	Alberto Siegel
Grape:	100% Cabernet Sauvignon
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