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# SIEGEL SPECIAL RESERVE CABERNET SAUVIGNON 2015

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## 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

<b>Country:</b>	Chile
<b>Region:</b>	Colchagua Valley
<b>Winemaker:</b>	Alberto Siegel
<b>Grape:</b>	100% Cabernet Sauvignon
<b>Alcohol:</b>	14.0%
<b>Closure:</b>	Cork
<b>Bottle Size:</b>	75cl
<b>Case Size:</b>	6 Bottles per pack

## Recent Vintage Awards

2017 - 91 Points - Descorchados

2016 - 91 Points - James Suckling