

SIEGEL SPECIAL RESERVE SYRAH 2014



Wine Introduction

The grapes of these wines are products of a careful selection of our finest vineyards in the Colchagua 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 cherry red colour. On the nose it presents aromas of dried figs, blueberries, black pepper with some smoked touches. On the palate it has a pleasing tannic structure with a persistent 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 for 10-12 months in French oak barrels, then blended and clarified.

Wine Information

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