

SIEGEL UNIQUE SELECTION 2012



Wine Introduction

Siegel Unique Selection comes from our best vineyards, managed as if it was a work of art and, in reality, it is. This assemblage of Carménère, Syrah, and Cabernet Sauvignon comes from grapes carefully harvested at the just the precise moment. It is a mature and balanced wine that has evolved without losing a single detail. Ageing takes place in French oak barrels for 16 complete months to complete the careful work that has made this wine, a product of the highest level, deserving without a doubt a place in the most demanding cellars.

Tasting Notes

A deep violet colour, this wine displays aromas of cassis and cherries with hints of spices, chocolate and violets. This wine is characterised by its complexity and harmony, with a robust tannic structure.

Winemaker Vinification Notes

After carefully selecting the optimum harvest date, the grapes are hand picked then they are destemmed and cold macerated for 5-6 days. Alcoholic fermentation occurs at 26-29°C. During this period pump overs are performed daily at the winemaker's discretion. Post-fermentation maceration occurs for 2-3 weeks. Ageing takes place in French oak barrels for 16 months.

Wine Information

Country:	Chile
Region:	Colchagua Valley
Winemaker:	Alberto Siegel
Grape:	45% Cabernet Sauvignon, 35% Carménère, 20% Syrah
Alcohol:	14.5%
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Recent Vintage Awards

2016 - 92 Points - Descorchados

2016 - 91 Points - James Suckling

2015 - 91 Points - James Suckling