

SIEGEL VOLADA CARMÉNÈRE 2017



Wine Introduction

A deep colour anticipates the dense and intense nose which carries an earthiness, prunes, and a pronounced touch of violets. Firm and clear cut, with fine acidity and good fruit that adds suppleness, this is an excellently balanced wine with lots of character.

Tasting Notes

A lovely and intense ruby colour, it has an enticing nose with aromas of black fruits, black pepper and some notes of vanilla. On the palate, it is fresh with well-rounded, juicy tannins and a good flavour concentration and persistence.

Winemaker Vinification Notes

Alcoholic fermentation is kept at temperatures between 26-28°C to get more colour and structure. Post-fermentation maceration is carried out for one week. Then the wine is separated from the skins, and part of the wine is matured in oak.

Wine Information

Country:	Chile
Region:	Central Valley
Winemaker:	Alberto Siegel
Grape:	100% Carménère
Alcohol:	13.5%
Closure:	Screwcap
Bottle Size:	75cl
Case Size:	6 Bottles per pack