

CABERNET SAUVIGNON RESERVA 'HANDPICKED'

2023 | Red Wine



Chile, Colchagua Valley

Siegel

Case Size: 6

An intense ruby red color. Smells of spicy notes, black fruits and dark chocolate. A round taste of soft tannins with good acidity and an excellent balance.

Vinification:

Fermentation is carried out at temperatures between 27°C and 29°C to maximize color intensity and enhance the wine's structure. This is followed by a full malolactic fermentation, contributing to a smoother, more harmonious profile. The wine undergoes gentle clarification to maintain purity and balance. To add depth and complexity, 25% of the wine is aged for 3 months in French oak barrels.

Grape Varieties: Cabernet Sauvignon

Classification: Reserva | **ABV:** 14% | **Closure:** Natural Cork