



# SIEGEL

FAMILY WINES

**HANDPICKED**

CHARDONNAY - 2019



Colchagua Valley

VARIETY: Carménère 100%

ALCOHOL: 13,5%

VINIFICATION: Cold, pre-fermented maceration for 5 days, Alcoholic fermentation between 27°C and 29°C to obtain a better color and structure. Complete malo-lactic fermentation.

FINNING AND FILTRATION: Once the blend is made, the wine is gently clarified and stabilized in cool temperatures if necessary.

AGING: 25% of the wine matures for 3 months in American oak barrels.

FOOD MATCHINGS: Pastas, Spicy foods.

WINEMAKER'S NOTES: An intense violet-red color. Smells of black fruits, peppers, and mild notes of violets. Tastes of soft tannins, repeated notes of black fruits and a very long persistence.