



S
SIEGEL
FAMILY WINES



GRAN RESERVA

CHARDONNAY 2019

Valley: *Colchagua*

Variety: *Chardonnay 100%*

Alcohol: *14%*

Vinification: *Alcoholic fermentation occurs at 16-17° C. When the alcoholic fermentation finishes, one part of the wine is kept on a pump over programme*

Finning and filtration: *Once the wine has been blended it is clarified, then under goes cold stabilisation and then later filtered through soil. On the botling line it is filtered again through a sterile sheet and a membrane to ensure that it is microbiologically stable.*

Aging: *Aged in American and French oak barrels for 6 months*

Food Matchings: *White meats and fish, especially salmon.*

Winemakers notes: *This Chardonnay has a pale yellow colour. On the nose it is complex with citrus and tropical fruit aromas balanced again stwoody notes. On the palat eit has good acidity and an excellent finish*

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