



S
SIEGEL
FAMILY WINES



HANDPICKED

CHARDONNAY 2019

Valley: *Colchagua*

Variety: *Chardonnay 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 malolactic 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.*

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