



**S**  
**SIEGEL**  
FAMILY WINES



## GRAN RESERVA

CHARDONNAY 2021

**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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