



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



## BRUT NATURE

**Traditional Method: Champenoise**

**Varieties: Chardonnay / Pinot Noir**

**Harvest Year: 2019**

**Valley: Itata**

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**Alcohol: 12,5 % vol**

**Vineyards:** Chardonnay and Pinot Noir come from Itata Valley. These grapes are born from the granitic soils of the Cordillera de la Costa, and, thanks to its enormous thermal amplitude, typical of the valley, guarantees them a peculiar acidity, subtle and fresh aromas.

**Winemaking process:** after elaboration and subsequent vinification of a white-based wine with delicate and fresh floral notes, it proceeds to bottling. This process is named "foaming" that corresponds to the second fermentation, generating fine lees by the bottle pressure, this process takes 45 days approximately. When there is enough pressure from the internal fermentation, the wine will rest with lees for 36 months on horizontal position to generate its complex and fresh aromas of toasts, acquiring volume, unctuousness in the mouth.

Then follows the process called disgorging, a process that after a few weeks of having the bottles in desks upside down and rotated daily to generate more body, the lees then are frozen to remove the initial cap together with the frozen lees, CO<sub>2</sub> gas is disabled and the bottle is sealed again with the final cork and then with the wirehood.

**Tasting notes:** light and pale yellow-greenish color accompanied by its constant and fine bubbling grants an intense and long freshness. On the nose, it is complex due to its long contact with lees and yeast, highlighting reminiscent fruit notes of white peach and toast, caramel and vanilla typical of the second fermentation or foaming. On the mouth is fresh, unctuous, long and balanced finish due to the balance of alcohol, total acidity and sugar.

**Food pairing:** This sparkling wine is ideal to start dinner, a social gathering, or a meeting, accompanied by appetizers with seafood such as shrimp, scallops, and ceviche. Biscuits with foie gras and black Azapa olives. It also pairs very well with dried fruits like unsalted almonds, walnuts, and peanuts.

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