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**SIEGEL**  
FAMILY WINES



## HANDPICKED

CHARDONNAY 2022

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**Valley:** *Colchagua*

**Variety:** *Chardonnay 100%*

**Alcohol:** *14%*

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**Vinification:** *Fermentation temperatures between 14° C and 15° C.*

**Finning and filtration:** *Once the blend is made, the wine is clarified and stabilized in cool temperatures, and later filtered sterile by membrane filter to ensure the microbiological stability.*

**Aging:** *No oak*

**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 against woody notes. On the palate it has good acidity and an excellent finish*

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