



S
SIEGEL
FAMILY WINES



BRUT NATURE

D.O.: *Itata, Chile*

Vintage: 2019

Blend: 85% Chardonnay - 15% Pinot Noir

Vineyard Block: Both Chardonnay and Pinot Noir grapes come from century-old vines in the Itata Valley, grown on granitic coastal mountain soils. This terroir, with significant temperature variations, provides distinctive acidity and subtle, fresh aromas.

Vinification: *Méthode Champenoise:* After producing the base wine, it undergoes bottle fermentation (*prise de mousse*). The wine remains on fine lees, later disgorged to remove sediments, completing sparkling wine production.

Fining: During disgorgement, lees are frozen, the crown cap removed, sediments expelled, and the cork and cage applied.

Aging: 36 months on fine lees in bottle.

Food Pairing: Ideal as an aperitif or with seafood, shrimp, scallops, and ceviche.

Winemakers notes: Pale yellow with green tinges, fine and persistent bubbles. Complex nose featuring white peach, toasted bread, caramel, and vanilla. Fresh and creamy palate, balanced, with a long finish.

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