




SIEGEL
FAMILY WINES



GRAN RESERVA

CHARDONNAY

Valley: *Colchagua*

Vintage: *2024*

Variety: *100% Chardonnay*

Vinification: *Fermentation temperatures maintained between 16°C and 17°C. Once alcoholic fermentation concludes, a portion of the wine undergoes lees stirring (bâtonnage).*

Finning and Filtration: *After blending, the wine is clarified, cold stabilized, and then filtered through diatomaceous earth. During bottling, sterile plate and membrane filtration ensure microbiological stability.*

Aging: *Aged in French oak barrels for 6 months with periodic lees stirring.*

Food Pairing: *Ideal with fish such as Tilapia and Salmon, as well as white meats.*

Winemakers notes: *This Chardonnay exhibits a pale yellow color. The nose is complex, offering aromas of citrus and tropical fruits balanced harmoniously with subtle oak notes. On the palate, it is balanced with refreshing acidity and an excellent, persistent finish.*

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