




SIEGEL
FAMILY WINES



GRAN RESERVA

SAUVIGNON BLANC

Valley: Leyda

Variety: 100% Sauvignon Blanc

Vintage: 2024

Vinification: Grapes harvested in the early morning to ensure cool temperatures. Fermentation occurs between 14°C and 15°C. After alcoholic fermentation, a portion of the wine undergoes lees stirring (bâtonnage).

Finning and Filtration: Once blended, the wine is clarified, cold-stabilized, and filtered through diatomaceous earth. Sterile plate and membrane filtration during bottling ensures microbiological stability.

Aging: Unoaked.

Food Pairing: Shellfish, lean fish, and sushi.

Winemakers notes: Pale yellow with green hues. An expressive and intense nose with notes of grapefruit, pear, and fine herbs. Balanced palate, excellent acidity, and persistent finish.

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