




SIEGEL
FAMILY WINES

GRAN RESERVA

VIOGNIER

Valley: Colchagua

Variety: 100% Viognier

Vintage: 2023

Vinification: Grapes harvested early morning for cooler temperatures. Fermentation between 14°C and 16°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 ensures microbiological stability.

Aging: A portion aged in French oak barrels for 6 months.

Food Pairing: Rich fish dishes with sauces and Thai cuisine.

Winemakers notes: Pale yellow with green tinges. The nose is intense with prominent notes of white peach, grapefruit, and floral hints. Balanced, persistent palate with excellent acidity.



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