



S
SIEGEL
FAMILY WINES



HANDPICKED

CHARDONNAY

Valley: *Colchagua*

Variety: *100% Chardonnay*

Vintage: *2025*

Vinification: *Fermentation temperatures of 16-17°C. A portion of wine undergoes lees stirring (bâtonnage) after fermentation.*

Finning and Filtration: *Clarified, cold-stabilized, filtered through diatomaceous earth, and sterile filtered during bottling for microbiological stability.*

Aging: *25% of wine aged in French oak barrels for 6-8 months.*

Food Pairing: *Ideal as an aperitif, with fish and pasta dishes.*

Winemakers notes: *Pale yellow color, intense aromas of tropical fruit like mango. Balanced palate, pleasant acidity, persistent finish.*

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