



  
**SIEGEL**  
FAMILY WINES



## NARANJO

**D.O.:** Colchagua, Chile

**Vintage:** 2024

**Variety:** 100% Viognier

### **Vineyard Block c2a:**

*Located 6 km inland from Peralillo in Parrones, coastal extreme of Colchagua Valley. Planted in 1999, privileged climate influenced by coastal freshness. Deep, clay-loam soils, highly mineralized.*

### **Vinification:**

*Fermented on skins (orange wine), with punch-downs and aerated pump-overs at 20-22°C. Skins remain in contact with juice for 3 weeks. Wine racked into previously used barrels undergoing hyper-oxidation (rabotage) for 8-12 months, timing determined by winemaker's tasting.*

**Fining:** *Filtered and stabilized prior to bottling.*

**Aging:** *8-12 months, depending on oxidation and tasting evaluation per barrel.*

**Food Pairing:** *Fatty fish, rich meats, cheeses, appetizers, and desserts.*

**Winemakers notes:** *Golden color. Aromas of sweet spices, dried fruits, white flowers, and subtle notes of dried peach (huesillo). Slight acidity, good volume, and structured palate.*

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