



S
SIEGEL
FAMILY WINES



HANDPICKED

CHARDONNAY

Valley: *Colchagua*

Variety: *Chardonnay 100%*

Alcohol: *14%*

Vinification: *Fermentation temperatures between 14° C and 15° C.*

Finning and filtration: *Once the blend is made, the wine is clarified and stabilized in cool temperatures, and later filtered sterile by membrane filter to ensure the microbiological stability.*

Aging: *No oak*

Food Matchings: *White meats and fish, especially salmon.*

Winemakers notes: *This Chardonnay has a pale yellow colour. On the nose it is complex with citrus and tropical fruit aromas balanced against woody notes. On the palate it has good acidity and an excellent finish*

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