



S
SIEGEL
FAMILY WINES



HANDPICKED

SAUVIGNON BLANC

Valley: *Curicó*

Variety: *Sauvignon Blanc 100%*

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: *As an appetizer, seafood, fish and salads*

Winemaker's Notes: *This Sauvignon Blanc has a pale yellow color with tones of green. It smells of intense tropical fruits, herbs, and notes of citrus. It presents a balanced palate with pleasing acidity and a soft, persistent finish.*

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