



SIEGEL

FAMILY WINES

SPECIAL RESERVE - CHARDONNAY - 2017

Colchagua Valley

VARIETY: Chardonnay 100%

ALCOHOL: 14%

VINIFICATION: Alcoholic fermentation occurs at 16-17°C. When the alcoholic fermentation finishes, one part of the wine is kept on a pump over programme.

FINNING AND FILTRATION: Once the wine has been blended it is clarified, then undergoes cold stabilisation and then later filtered through soil. On the bottling line it is filtered again through a sterile sheet and a membrane to ensure that it is microbiologically stable.

AGING: Aged in American and French oak barrels for 6 months.

FOOD MATCHINGS: White meats and fish, especially Salmon .

WINEMAKER'S 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 .

