



SIEGEL

FAMILY WINES

CRUCERO COLLECTION - CHARDONNAY - 2017

Colchagua Valley

VARIETY: Chardonnay 100%

ALCOHOL: 13,5%

VINIFICATION: Fermentation temperatures between 15°C and 16°C.

FINNING AND FILTRATION: Once the blend is made, the wine is clarified and stabilized in cool temperatures, and later filtered. The wine then is filtered sterile by membrane filter to ensure the microbiological stability.

AGING: 25% of the wine matures for 3 months in french oak barrels.

FOOD MATCHINGS: As an appetizer, fish and pastas.

WINEMAKER'S NOTES: This Chardonnay has a pale yellow color and aromas of tropical fruits like mango and citric fruits like grapefruit. It presents a balanced palate with pleasing acidity and a persistent finish.

