

# Siegel Gran Reserva Viognier

Vina Siegel

Chile - Central Valley Region - Colchagua Valley

Gran Reserva Viognier was aged for 6 months in French oak barrels with lees stirring to provide complexity and structure. The wine shows a pale yellow color with green tones. The nose offers intense notes of white peach, grapefruit and floral aromas. On the palate the wine is balanced, persistent and presents excellent balanced acidity.

Specifications	
Appellation	Colchagua Valley
Varietals	100% Viognier
Agricultural Practices	Sustainable
Soil type	alluvial origin
Vinification	The grapes are hand-harvested in the morning to have low temperatures. The cluster is destemmed. Alcoholic fermentation in stainless steel tanks, then aging in French oak barrels for six months (second and third use French oak barrels). There is no malolactic fermentation. If there is agitation of lees. Transfers are every three months. Bottle aging is between one and two months. Total acidity 3.58 g/L Reducing sugars expressed as dextrose 2.58 g/L.
Pairings	Salmon dishes, Thai food.



Codes, Weights and Measures	
UPC	7 84585 01965 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01396 3
Case Weight	39
Cases/Pallet	55
Layers/Pallet	11
SRP	\$ 18.99 USD 750mL Bottle

Reviews and News
2022 Siegel Gran Reserva Viognier - 89 PTS - VINOUS