



# SIEGEL

## FAMILY WINES



### SPECIAL RESERVE - SAUVIGNON BLANC

Leyda Valley

VARIETY: Sauvignon Blanc 100%

VINIFICATION: The grapes are harvested very early in the morning to maintain freshness, the alcoholic fermentation occurs at 14-15°C. When the alcoholic fermentation finishes, one part of the wine is kept on sur lies programme .

FINNING AND FILTRATION: Once the wine has been blended it is clarified, then under -goes 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: No oak.

FOOD MATCHINGS: Fish, seafood and sushi.

WINEMAKER'S NOTES: This Sauvignon Blanc has a pale yellow colour with some green hues. On the nose it is intense with aromas of grapefruit, pears and herbs. On the palate it is balanced, persistent and with great acidity.