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SIEGEL

FAMILY WINES

SPECIAL RESERVE - VIOGNIER - 2017

Colchagua Valley

VARIETY: Viognier 100%

ALCOHOL: 14%

VINIFICATION: The grapes are harvested in the morning to have low temperatures, temperatures of fermentation between 14 and 16°C. When the alcoholic fermentation is finished, a part of the wine is maintained in a program of movement of Lees.

FINNING AND FILTRATION: Once the blend, the wine is clarified, stabilized by cold and then filtered by Earth. This wine is filtered sterile plate and diaphragm to be sure that there is microbiological stability.

AGING: A part of the wine goes through a period of ageing in French oak for 6 months.

FOOD MATCHINGS: Fatty fish with sauce, thai food.

WINEMAKER'S NOTES: This Viognier has a pale yellow colour with green tones, the nose is intense with intense notes of white peach, grapefruit and floral notes, on the palate is balanced, persistent and with excellent acidity.