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# SIEGEL SPECIAL RESERVE VIOGNIER 2016

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## Wine Introduction

The grapes of this wine are products of a careful selection of our finest vineyards in the Colchagua Valley. They are harvested by hand, with yields averaging of 8-10 tons.

## Tasting Notes

This Viognier has a pale yellow colour with green tones. The nose is intense with notes of white peach and florals. On the palate it is balanced, persistent and with excellent acidity.

## Winemaker Vinification Notes

The grapes are harvested in the morning when temperatures are low, with fermentation then kept at between 14-16°C. When the alcoholic fermentation is finished, a part of the wine is left sur lies. After blending, the wine is clarified, cold stabilised, and filtered through fine earth. The wine is filtered again through a sterile plate and diaphragm to be sure that there is microbiological stability before bottling. A part of the wine goes through a period of ageing in French oak for 6 months.

## Wine Information

<b>Country:</b>	Chile
<b>Region:</b>	Colchagua Valley
<b>Winemaker:</b>	Alberto Siegel
<b>Grape:</b>	100% Viognier
<b>Alcohol:</b>	14.0%
<b>Closure:</b>	Screwcap
<b>Bottle Size:</b>	75cl
<b>Case Size:</b>	6 Bottles per pack