




SIEGEL
FAMILY WINES



NARANJO

Variety: *Viognier*

Valley: *Colchagua, Chile*

Fermentation Temperature: *18 to 20°C*

Maderisation: *Aged in barrels of 5 uses with raboutage for 1 year with hyperoxidation.*



Pairing:

Fatty fish, fatty meats, cheeses, appetizers and desserts

Winemaker's Notes:

Naranjo wine is produced with Viognier grapes, selected from our vineyard of Peralillo, located in the Colchagua Valley. During fermentation, this wine is macerated with the skin of the grape. Then is stored in French oak barrels of fifth use in which it is aged for one year.

With a gold color, in the nose is presented with sweet notes of spices, dry nuts, white flowers, and light notes of huesillo (dry peaches). In the mouth presents light notes of acidity, with good volume and structure.

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