



QUEREU LIMITED EDITION CABERNET SAUVIGNON

VINTAGE	2014	ALC%	13.9 %
GRAPES	100% CABERNET SAUVIGNON	RESIDUAL SUGAR	3.6 g/l
APELLATION	COLCHAGUA VALLEY	TA (C ₄ H ₆ O ₆)	5.71 g/l
HARVEST	APRIL 2014	PH	3.42

HARVEST, This wine is produced with grapes coming from the best vineyards in Colchagua Valley. The grapes were harvested during the month of April of 2014.

VINIFICATION, The grapes were lightly and carefully crushed, leaving some whole berries intact. The temperature was raised to 15°C (59°F) prior to inoculation with selected yeasts, and then allowed to rise to 28°C (82°F) in the early stages of fermentation. Once the fermentation was completed, the wine in some selected tanks remained on its skins for extended skin contact. Part of the wine was immediately racked to barrels for malolactic fermentation while the rest underwent the process in stainless steel tanks and then transferred to barrels. The final blend was defined after a second racking. The wine was then aged for 12 months.

TASTING NOTES, Deep ruby-red in color, with a bouquet of black fruits such as black currants, blueberries, and blackberries with dried figs, cigar box, and spice notes. The concentrated palate offers well-rounded ripe tannins that create the prominent backbone that leads the wine on to a long, lingering finish.

SERVING SUGGESTIONS, Spicy red meats, wild fowl, ripe cheese, venison, kidneys and goose.

