



QUEREU RESERVA

CABERNET SAUVIGNON

VINTAGE	2015	ALC%	14.00 %
GRAPES	100% CABERNET SAUVIGNON	RESIDUAL SUGAR	2.90 g/l
APELLATION	COLCHAGUA VALLEY	TA (C ₄ H ₆ O ₆)	5.02 g/l
HARVEST	APRIL 2015	PH	3.58

HARVEST, This wine is produced with grapes coming from vineyards in Marchigue, Colchagua Valley. The grapes were harvested during the third week of April of 2015. Before crushing, the grapes went through a selection table where all leaves and foreign elements were removed.

VINIFICATION, The grapes are harvested by hand in April when they have reached optimal maturity. In order to extract color and aromas, the must is interfused with its skin for three days at low temperatures. The must is then fermented for seven days in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C (79° to 82°F). The wine is next left to macerate for an additional ten days to extract its fruity characteristics. Then, 50% of the wine is aged in oak barrels for six to eight months before its launch on the market.

TASTING NOTES, Our Quereu Reserva Cabernet Sauvignon is characterized as being a sophisticated and elegant wine. Notes of strawberry and cherry are well emphasized. In the mouth, it shows a delicate velvet, full-bodied taste with a generous lingering finish.

SERVING SUGGESTIONS, Ideal with roast beef and steak, hearty casseroles, stews and all kinds of cheeses.



FOXWINES