



QUEREU VARIETAL

VINTAGE 2015
GRAPES 100% CABERNET SAUVIGNON
APPELLATION CENTRAL VALLEY
HARVEST : APRIL 2015

CABERNET SAUVIGNON

ALC% 12.7 %
RESIDUAL SUGAR 3.5 g/l
TA (C₄H₆O₆) 5.03 g/l
PH 3.6

HARVEST, This wine is produced with grapes coming from vineyards in Central 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, A cold maceration process of 48 hours took place before starting fermentation. The wine was fermented in stainless steel tanks for 8 days at controlled temperature of 25°-28°C. Selected yeasts were added to the must. 4 to 7 days of maceration after fermentation.

TASTING NOTES, Intense ruby red colour. The nose shows pleasant notes of cherries, blackcurrants and strawberries, intermingled with tobacco. Medium-bodied in palate, with a solid structure, an acidity that is very nicely balanced by its firm, yet sweet tannins, and a smooth fruity finish.

SERVING SUGGESTIONS, Excellent with a wide variety of rich, savoury foods such as roast beef, game and mature cheeses.

