



QUEREU LIMITED EDITION

CARMENERÉ

VINTAGE	2014	ALC%	14.5 %
GRAPES	100% CARMENERÉ	RESIDUAL SUGAR	3.91 g/l
APELLATION	COLCHAGUA VALLEY	TA (C ₄ H ₆ O ₆)	5.74 g/l
HARVEST	APRIL 2014	PH	3.47

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

VINIFICATION, Our grapes are harvested by hand in April when they have reached optimal maturity. In order to extract color and aromas, the grapes underwent a classic fermentation 82°–84°F for 12 days followed by a short, 10-day extended maceration, which allowed the new wine to develop silky, with elegant tannins and a very high fruit expression. The wine is then left to macerate for two additional weeks in order to extract its fruity characteristics. Afterwards, 60% of the wine is aged in American and French oak barrels and 40% in stainless steel tanks. The wine is then aged in oak for 10 to 12 months.

TASTING NOTES, Deep and intense ruby red in color, our Quereu Carmeneré Limited Edition has a complex bouquet that combines the variety's typical fresh black fruits and spicy notes that blend elegantly with rich oak to heighten the wine's chocolate and vanilla characteristics. The result is a big and flavorful wine that is concentrated and persistent without sacrificing elegance or depth.

SERVING SUGGESTIONS, Ripe blue cheeses, wild fowl, lamb, red meat with Roquefort or black pepper sauce.



FOXWINES