



QUEREU RESERVA

CARMENERE

VINTAGE	2015	ALC%	14.00 %
GRAPES	100% CARMENERE	RESIDUAL SUGAR	4.30 g/l
APELLATION	COLCHAGUA VALLEY	TA (C ₄ H ₆ O ₆)	4.94 g/l
HARVEST	APRIL 2015	PH	3.54

HARVEST, The grapes were hand-picked from our vineyards in Marchigüe, Colchagua Valley. The grapes were carefully selected before crushing.

VINIFICATION, 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 Carmeneré is wild purple in color. From start to finish, the touches of tobacco, red and black cherries intermingle, producing a great potency in the mouth. It has a generous body with smooth and friendly tannins. It is a well-rounded wine with a juicy and lingering finish.

SERVING SUGGESTIONS, This wine is great with leg or rack of lamb, roast or grilled red meats and goulash.



FOXWINES