



## QUEREU VARIETAL

## CARMENERE

VINTAGE	2015	ALC%	12.60 %
GRAPES	100% CARMENERE	RESIDUAL SUGAR	3.90 g/l
APELLATION	CENTRAL VALLEY	TA (C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> )	5.06 g/l
HARVEST	APRIL 2015	PH	3.62

**HARVEST,** This wine is produced with grapes coming from vineyards in Central Valley. The grapes were harvested during the last week of April 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 28°- 29°C. Selected yeasts were added to the must. 2 to 4 days of maceration after fermentation.

**TASTING NOTES,** Intense red colour, with violets hues. The nose shows black fruits and chocolate hints. Good volume. A soft but tasty mouth attack, with long persistence. A pleasant wine to drink now.

**SERVING SUGGESTIONS,** Very good with grill meats, rich beef and game.

