



## QUEREU RESERVA

## CHARDONNAY

VINTAGE	2016	ALC%	13.50 %
GRAPES	100% CHARDONNAY	RESIDUAL SUGAR	4.70 g/l
APELLATION	CASABLANCA VALLEY	TA	8,24 g/l
HARVEST	APRIL 2016	PH	3.19

**HARVEST,** Our grapes are harvested between the months of March and April when they have reached their optimal maturity levels. The grapes first go through an exhaustive selection process.

**VINIFICATION,** Pre- fermentation maceration with the skins, in order to extract the aromas. The maceration lasts from four to twelve hours, with low temperatures controlled to 5°C (41°F). Afterwards, the must is pressed, and allows us to extract and separate two types of juice: the highest-quality free-flow juice, and the pressed juice, in order to finally start the fermentation process in tanks of stainless steel. The aging process takes place without separating the lees from the wine, and lasts between four and six months.

**TASTING NOTES,** A lovely pale yellow colour our Quereu Reserva Chardonnay has flecks of green. Aromatically, it reveals hints of tropical fruit, such as passion fruit and pineapple. In the mouth it leaves a persistent note of lemon peel and melon.

**SERVING SUGGESTIONS,** Enjoy this wine with soft and creamy cheese, pasta with vegetable sauce, fish such as sea bass, oysters and razor clams.



FOXWINES