



## QUEREU RESERVA

## MERLOT

VINTAGE	2015	ALC%	14.00 %
GRAPES	100% MERLOT	RESIDUAL SUGAR	2.90 g/l
APELLATION	COLCHAGUA VALLEY	TA	4,94 g/l
HARVEST	APRIL 2015	PH	3.54

**HARVEST,** The grapes were hand-picked at the beginning of April from our vineyards in the Colchagua Valley. The grapes were carefully selected before crushing.

**VINIFICATION,** In order to extract color and aromas, the grape is de-stemmed and the must is placed in stainless steel tanks, where it remains for four to six days during a cold, pre-fermentation maceration. Next, the alcoholic fermentation lasts for seven days, with selected yeasts, at temperatures between 28° to 30°C (82° to 86°F). Malolactic fermentation is done in stainless steel tanks. Afterwards, one part of the wine (between 30-40%) is transferred to French oak barrels with two to three years of use, and is aged for five to six months.

**TASTING NOTES,** Red with glints of purple, Quereu Reserva Merlot has notes of raspberry and cassis. The aroma is intense, with touches of fresh fruit and a light hint of spices. In the mouth it is elegant and medium body. The tannins are smooth and round, with just enough oak to lend elegance and a persistent finish.

**SERVING SUGGESTIONS,** This wine goes perfectly with poultry and game meats, as well as with cheeses, casseroles, stews and pasta.



FOXWINES