



## QUEREU RESERVA

## SAUVIGNON BLANC

VINTAGE	2016	ALC%	13.50 %
GRAPES	100% SAUVIGNON BLANC	RESIDUAL SUGAR	3.00 g/l
APELLATION	CURICO	TA	8,69 g/l
HARVEST	MARCH 2016	PH	3.02

**HARVEST,** The grapes were hand-picked during the third week of March from our vineyards in Curico Valley. The grapes were carefully transported in boxes of 10-12 kilograms in refrigerated trucks so the clusters are not crushed, the risk of oxidation is diminished, and the organoleptic quality of the grape is preserved.

**VINIFICATION,** The grapes then undergo maceration at low temperatures for 12 hours. Subsequently, the juice is separated from its skins and slightly filtered to obtain a clean fermentation. Next, the must is fermented in tanks of stainless steel for 20-30 days, with selected yeasts at temperatures between 12°-13°C (53°-55°F). The aging is continued, with the lees, in steel tanks for an additional 2-3 months to reinforce the structure and aromas.

**TASTING NOTES,** With a strong and expressive character, this Quereu Reserva Sauvignon Blanc demonstrates the potency of the Curico Valley, leading with its herbaceous, salty and citric notes, such as key lime and touch of minerality. The flavor is fruity and the texture is creamy, the acidity is crisp with a juicy finish. It is a full-bodied wine, balanced, with a large personality and exquisite elegance. The potential cellaring is 3 years,

**SERVING SUGGESTIONS,** Enjoy this wine as an aperitif, with fish and shellfish, white meats, and salads.



FOXWINES