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**QUEREU**

**LIMITED EDITION**

**CABERNET SAUVIGNON**



- Vintage 2017
- Grapes 100% Cabernet Sauvignon
- Origin Isla de Maipo. Maipo Valley
- Harvest April 2017

#### ■ Vineyard Notes:

35 years old vineyards in the Maipo Valley, established on alluvial soils, with a very low natural fertility. The soils are deep with no limitations for the roots development.

Maipo Valley is known for its wonderful natural conditions. Cold winter followed by a dry spring and summer. Huge temperature oscillation between day and night in summer, 33° celsius during day and 14 ° celsius at night, give the perfect scenario for a slow ripening of the grapes. Cold air blows during the evening from the glaciers of the Andes in summer time.

#### ■ Vinification:

The grapes were hand picked and carefully selected and cleaned before crushing. 5 days cold maceration at 8° Celsius.

Fermented in stainless steel tanks at 26° - 28° Celsius. Soft pumping overs during fermentation to extract more colour and flavours.

Once the fermentation was completed the wine had a 3 weeks maceration.

100% of the wine was aged in first and second use French barrels for 14 months.

Malolactic fermentation was completed in the barrels. The wine was bottled unfiltered.

#### ■ Tasting Notes:

Intense ruby-red in color, with a bouquet of black fruits such as black currants, blueberries, and blackberries with dried figs, cigar box, and spice notes. The concentrated palate offers well-rounded ripe tannins that create the prominent backbone that leads the wine on to a long, lingering finish. Good aging potential.

#### ■ Serving Suggestions:

Spicy red meats, wild fowl, ripe cheese, venison, and goose.



MEAT



FISH - SEAFOOD



PASTA



CHEESE



#### ■ Analytic Data

- Alcohol content 13.5 %
- Residual sugar 3.54 g/l
- TA (C4H6O6) 5.43 g/l
- PH 3.58



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