



Fox Wines SpA
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QUEREU

LIMITED EDITION

CHARDONNAY



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

■ Vineyards Notes:

85% of the grapes for this wine come from old vineyards in Isla de Maipo, planted on the border of the Maipo river. River bed soils with a very low natural fertility. The rest of the grapes, 15% come from Casablanca valley: This adds freshness and a very high natural acidity.

■ Vinification:

The grapes were hand-picked during the third week of march. Once in the winery, the grapes were carefully selected and cleaned before crushing. Destemmed and crushed at 8° Celsius. Fermentation took place at 14° – 16° Celsius, with selected yeasts. 25% of the must was fermented in French oak barrels and 75% in stainless steel tanks. 15% of the wine went through malolactic fermentation in barrels. Weekly battonage in the barrels once the fermentation was completed for 6 months.

The wine was cold stabilized and filtered at 0,45 microns.

■ Tasting Notes:

Light Green color with gold notes. Fresh, with tropical fruit flavours, vibrant acidity and light toasted notes. Very nice structure and mouth feeling with a long finish in the palate.

■ Serving Suggestions:

This wine is great with salmon, pastas with seafood, cream and cheese.



MEAT



FISH - SEAFOOD ✓



PASTA ✓



CHEESE ✓

■ Analytic Data

- Alcohol content 14 %
- Residual sugar 3.96 g/l
- TA (C4H6O6) 6.96 g/l
- PH 3.15



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