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**QUEREU**

**LIMITED EDITION**

**CARMENERE**



- Vintage 2017
- Grapes 100% Carmenere
- Origin Peteroa. Curicó Valley
- Harvest May 2017

#### ■ Vineyard Notes:

The grapes come from old vineyards in Peteroa planted on deep clay soils. Controlled drip irrigation and limited production. Yield per hectare is only 4.500 kilos. Harvested during the last week of May.

#### ■ Vinification:

5 days cold maceration prior to fermentation in Stainless Steel tanks. Fermented with selected yeast at 25° - 28° Celsius. Controlled pumping overs during the fermentation process to help with more intense colour extraction. Once the fermentation was completed, the wine was kept in contact with the skins for 20 days. 100% of the wine was aged in French oak barrels, first and second use, during 15 months. Malolactic fermentation was completed in the barrels. The wine was bottled unfiltered.

#### ■ Tasting Notes:

Deep dark red colour. Complex and elegant nose with aromas of red and blackberries. Spicy notes of black pepper and tobacco. Full bodied wine with a soft and velvet palate. Nice balance of acidity and structure with a long and persistent after taste.

#### ■ Serving Suggestions:

To be enjoyed with beef and lamb. Goes perfect with Italian food like risotto or pasta with tasty sauces.



MEAT ✓



FISH - SEAFOOD



PASTA ✓



CHEESE

#### ■ Analytic Data

- Alcohol content 13,5%
- Residual sugar 3.39 g/l
- TA (C4H6O6) 5.21 g/l
- PH 3.58



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Chile