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QUEREU

RESERVA

SAUVIGNON BLANC



- Vintage 2019
- Grapes 100% Sauvignon Blanc
- Origin Isla de Maipo. Maipo Valley
- Harvest Third week. March 2019

#### ■ Vineyard Notes:

The fruit for this wine comes from vineyards in the Maipo Valley, established on alluvial, gravel-type soils with low natural fertility of the coastal range of mountains. Drip irrigation is used to control the ripening process in the grapes, and harvest takes place during the third week of March. Grapes are handpicked.

#### ■ Vinification:

Prior to fermentation the grapes undergo a cold maceration at 8° Celsius for 12 hours on a very reductive environment to avoid oxidation and preserve the natural flavours. The must is fermented in stainless steel tanks for 20-30 days, with selected yeasts at temperatures between 12°-15°C. Additional period of 2-3 months, in contact with the lees to enhance the structure and aromas.

#### ■ Tasting Notes:

With a strong and expressive character, this Sauvignon Blanc demonstrates the style of the Maipo Valley, leading with its herbaceous, salty and citric notes, such as key lime and touch of minerality. The flavour is fruity and the texture is creamy, the acidity is crispy 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, or some cheese like Brie.



MEAT



FISH - SEAFOOD



PASTA



CHEESE



#### ■ Analytic Data

- Alcohol content 13 %
- Residual sugar 2.29 g/l
- TA (C4H6O6) 6.8 g/l
- PH 2.95



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