



Fox Wines SpA
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QUEREU

WINEMAKERS CHOICE
60% CABERNET SAUVIGNON
40% CARMENERE



- Vintage 2018
- Grapes 60% Cabernet Sauvignon
40% Carmenere
- Origin Curicó Valley
- Harvest April / May 2018

■ Vineyards Notes:

The grapes come from 30 years old vineyards in the Curico Valley, where there is a gravel-type soils with low fertility with and important clay loam at the basis of the profile. The vineyards are vertically positioned and double guyot pruned. Drip irrigation is used to control the ripening process in the grapes.

After harvest the grapes are gently crushed and sent to stainless steel tanks to begin fermentation.

■ Vinification:

A 5 days cold maceration took place prior to fermentation in order to extract color and aromas. The must is then fermented for 15 days in stainless steel with selected yeasts at temperatures regulated between 25° to 28° C. Light daily pump overs aid in extracting color and structure for the wine. The new wine later undergoes malolactic fermentation naturally. Most of the wine is held in stainless steel tanks, and 25% is aged in first and second used oak barrels for 6 months prior to bottling.

■ Tasting Notes:

Brilliant ruby red color with violet nuances. The nose is complex showing a nice balance between blackfruit, tobacco, spicy notes and sweet cocoa notes. This is an elegant, well-rounded wine with good volume, soft tannings and pleasant aftertaste.

■ Serving Suggestions:

Ideal to combine with pasta, lean meat, aged cheeses and risotto.



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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