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MAR ANDES

RESERVA

CABERNET SAUVIGNON



- Vintage 2020
- Grapes 100% Cabernet Sauvignon
- Origin Maipo Valley
- Harvest April 2020

■ Vineyard Notes:

The grapes come from vineyards in the Maipo Valley, where there is a predominance of alluvial, 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 crushed, leaving approximately 20% of the berries whole.

■ Vinification:

A 3 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 oak

■ Tasting Notes:

Wild purple with ruby nuances. The nose shows black and red fruit such as maquis and blueberries, cherries and raspberries combined with sweet notes of vanilla and fresh tobacco. This is a well-rounded wine, fruity with dark chocolate and coffee, good structure with a pleasant finish.

■ Serving Suggestions:

Ideal to combine with grilled red meats, game birds, , stews, casseroles, and legumes.



MEAT



FISH - SEAFOOD



PASTA



CHEESE

■ Analytic Data:

- Alcohol content 13,9 %
- Residual sugar 4,85 g/l
- TA (C4H6O6) 5,06 g/l
- PH 3,62



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