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QUEREU

RESERVA

CABERNET SAUVIGNON



- Vintage 2020
- Grapes 100% Cabernet Sauvignon
- Origin Isla de Maipo. Maipo Valley
- Harvest Hand picked during the second and third week of April

■ Vineyard Notes:

35 years old vineyards in the Maipo Valley, established on alluvial soils, with a very low natural fertility. The soils are deep with no limitations for the roots development.

Maipo Valley is known for its wonderful natural conditions. Cold winter followed by a dry spring and summer. Huge temperature oscillation between day and night in summer, 33° celsius during day and 14 ° celsius at night, give the perfect scenario for a slow ripening of the grapes. Cold air blows during the evening from the glaciers of the Andes in summer time.

■ Vinification:

A five days cold maceration took place prior to fermentation in order to extract colour and aromas. The must is then fermented for seven days in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C. Malolactic fermentation is completed in stainless steel tanks and barrels. Membrane filtration at 0.65 microns before bottling.

25% of the wine is aged in French and American oak barrels for six to eight months.

■ Tasting Notes:

Wild purple in colour. Touches of tobacco, red and black cherries. It has a generous body with smooth and friendly tannins. It is a well-rounded wine with a juicy and lingering finish and a very good structure and persistency.

■ Serving Suggestions:

This wine is great with leg or rack of lamb, roast or grilled red meats and goulash.



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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