

Fox Wines SpA
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QUEREU

RESERVA

CABERNET SAUVIGNON

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.









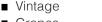
MEAT FISH - SEAFOOD

PASTA

CHEESE

Analytic Data

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



GrapesOrigin

■ Harvest

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



