



Fox Wines SpA
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QUEREU

RESERVA

CARMENERE



- Vintage 2020
- Grapes 100% Carmenerere
- Origin Maule Valley
- Harvest April 2020

■ Vineyard Notes:

The fruit for this wine comes from vineyards in the Maule Valley, established on alluvial, gravel-type soils with low natural fertility of the coastal range of mountains. Drip irrigation is used to control the growing process in the grapes. Harvest takes place in late April - early May. Grapes are handpicked.

■ Vinification:

Once the grapes are crushed, prior to fermentation the must goes on a 3 days cold maceration to extract colour and aromas. The must is then fermented for twelve days in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C. The new wine later undergoes malolactic fermentation naturally. Most of the wine is held in stainless steel tanks, and 25% is aged in oak barrels for 6 months prior to bottling.

■ Tasting Notes:

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

■ Serving Suggestions:

This wine is great with pastas, risotto, roast or grilled red meats and goulash.



MEAT ✓



FISH - SEAFOOD



PASTA ✓



CHEESE

■ Analytic Data:

- Alcohol content 13,5 %
- Residual sugar 5,31 g/l
- TA (C4H6O6) 5,22 g/l
- PH 3,54



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