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QUEREU ENTRY RANGE

CHARDONNAY

Vineyard Notes:

The Central Valley runs all the way north to south in between the two most important range of mountains. The Andes on the east side and the Coastal range on the west side. Begins in Santiago and extends for 300 kilometers. Formed by alluvial soils originated from the Andes. Deep soils with dry springs and warm summers make the perfect place for growing grapes.

Vinification:

Destemmed and crushed grapes were gently pressed under an inert gas atmosphere. The wine was fermented in stainless steel tanks at controlled temperature of 14°- 15°C. Once the fermentation process was completed the wine was maintained in contact with the lees for 8 days in order to increase its volume and creaminess.

Tasting Notes:

Attractive bright gold yellow colour. The nose is elegant with tropical fruits, passion fruit well assembled with some citrus notes. The mouth has good volume and fresh acidity that makes the wine juicy, with good body, length and persistency.

Serving Suggestions:

Enjoy this wine with fresh and creamy cheeses, pastas with vegetable sauces, seabass, grilled salmon and oysters.







MEAT



FISH - SEAFOOD





Analytic Data

Alcohol content	12,9 %
Residual sugar	3,36 g/
 TA (C4H6O6) 	7,5 g/l
PH	3,12



- Vintage
- Grapes
- Origin
- Harvest

2021 100% Chardonnay Central Valley March 2021

