

2020

Central Valley

April 2020

100% Cabernet Sauvignon

Vintage

Origin

■ Harvest

Grapes

Fox Wines SpA
Bellavista 0251, Piso 4°
Providencia, Santiago Chile
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VENDAVAL

ENTRY RANGE

CABERNET SAUVIGNON

■ 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:

A cold maceration process of 48 hours took place before starting fermentation. The wine was fermented in stainless steel tanks for 8 days at controlled temperature of 25° - 28°C. Selected yeasts were added to the must. Once the fermentation process was completed a 4 to 7 days maceration took place in order to obtain more colour and intensity.

■ Tasting Notes:

Intense ruby red colour. The nose shows pleasant notes of cherries, blackcurrants and strawberries. Medium-bodied in palate, with a solid structure, an acidity that is nicely balanced, firm with sweet round tannins, and a smooth fruity finish.

Serving Suggestions:

Excellent with a wide variety of rich, savoury foods such as roast beef, game and mature cheeses.









EAT FISH - SEAFOOD

PASTA

CHEESE

Analytic Data

Alcohol content
 Residual sugar
 TA (C4H6O6)
 PH
 13,0%
 3,19 g/l
 4,53 g/l
 PH



