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VENDAVAL

ENTRY RANGE

CARMENERE



- Vintage 2020
- Grapes 100% Carmenere
- Origin Central Valley
- Harvest April 2020

■ 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 28°- 29°C. Selected yeasts were added to the must. Once the fermentation process was completed a 2 to 4 days maceration took place in order to obtain more colour and intensity.

■ Tasting Notes:

Intense red colour, with violets hues. The nose shows black fruits and chocolate hints. Good volume. A soft but tasty mouth attack, with long persistence. A pleasant wine to drink now.

■ Serving Suggestions:

Very good with grilled meats and game. Also to be enjoyed with pastas.



MEAT ✓



FISH - SEAFOOD



PASTA ✓



CHEESE

■ Analytic Data

- Alcohol content 12,6 %
- Residual sugar 3,7 g/l
- TA (C4H6O6) 4,83 g/l
- PH 3,52



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