



QUERE

ORGANIC WINE

TASTING NOTES

Our wine has a deep blue-violet color, the wine presents pleasing red fruit aromas with black pepper and a hint of oak that highlight the other aromas. The palate is fruit forward, and shows a balanced wine with very smooth tannins that fill the mouth and an aftertaste of dried herbs.

PAIRING SUGGESTIONS

Accompanies nicely all types of white meats with vegetables and pasta. Works very nicely for well seasoned dishes, where the flavors of the wine will be heightened.

Aging potential: 4 years or more.
Serve at 16 -18°C.

VINEYARD:

54 Kms from the Pacific Ocean, 61 masl.

SOIL:

Alluvial origin, with two layers: one of sand and one of sand with a high percentage of gravel.

YIELD:

12.000 a 14.000 kg/ha.

HARVEST:

Mechanical harvest with grape selection during the first week of April.

FERMENTATION:

In stainless steel tanks at 24 -28°C for approximately 12 days.

MACERATION:

10 -12 days.

AGING:

8 months in French oak.

VINTAGE: 2023

VARIETIES: 100% Carmenera

APPELLATION: Maule

Alcohol: 13,5°

pH: 3,7

Acidity (g/l): 5,01

Sugar (g/l): 3,16