

QUERE

ORGANIC WINE

TASTING NOTES

A deep red-violet color, clean and bright. The pleasant red and black fruit aromas are accompanied by spiced notes of pepper and dried herbs. There is also a hint of tobacco that adds complexity. The wine is fruity on the palate, with smooth, pleasing tannins, nice volume, and a long, persistent finish.

PAIRING SUGGESTIONS

Ideal to accompany all types of red meats, including lamb, filet, or rabbit, either roasted or grilled. Can also be enjoyed with strong aged cheeses.

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

VINEYARD:	54 Kms del Océano Pacífico, 61 msnm.
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 second 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
VARIETY:	100% Cabernet Sauvignon
APPELLATION:	Maule

Alcohol:	13,5°
pH:	3,6
Acidity(g/l):	5,34
Sugar (g/l):	3,1

