

## **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 SUGESTIONS

Serve at 16 -18°C.

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.

VINTAGE:	2023
VARIETY:	100% Cabernet Sauvignon
APPELLATION:	Maule

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.

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



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CABERNET SAUVIGNON D.O. Valle del Maule, Chile

4 6 dhomengie al Tuciquere o búho negalínico, ose nocturna, de plannaje mols, que vive en el Valle del Manie (son gran tamàro y vista préviezianda a mem cazador En las vinedos de Re a sual escuchar su característico outo n los basques que los rodens. La lynda dice que la presencia de un haguera di nico de la vendimine es sual de bues clima y fortuna.