



QV

In Situ QV is inspired by the French term Cuvée, used to denote a high quality blend.

150 cases produced



HARVEST & BLEND

Handpicked: 40% Petit Verdot, 30% Cabernet Sauvignon, 20% Cabernet Franc and 10% Malbec.

CLIMATE & SOIL

The combination of high altitude and hill-side vine cultivation (870 m a.s.l.) allows for progressive and gentle grape ripening and provides poor, rocky soil that created a unique expression flavours and elegance that distinguish Aconcagua Valley wines.

PROCESSING

Hand-picked and fermented in stainless steel tanks, this wine was skin macerated for 25 days to build body and structure and then aged in French oak barrels for 18 months to round out the texture of tannins.

ANALYTICAL DATA

Alcohol:	13,5	% by vol.
Total Acidity:	5.89	g/L (Tartaric)
pH:	3.62	
Residual Sugar:	2,3	g/L

Tasting

The nose reveals fresh notes of flowers, raspberries and black currants. The palate is full-bodied and concentrated with plum and cigar box, and polished tannins.

Food Pairing Suggestions

Serve between 16 ° and 18° C.

Awards:

Rated 94, Tim Atkin (Vintage 2018)
Rated 92, Tim Atkin (Vintage 2017)
Rated 93, James Suckling (Vintage 2017)
Rated 93, Tim Atkin (Vintage 2016)
Rated 92, James Suckling (Vintage 2016)