



IQUE

A affectionate nickname translates into a nearby wine, faithful companion of any shared moment. Enrique Foster projected in IQUE the intention to preserve the freshness of the new wine, inviting to play with the flavors and meet new facets of each varietal.



100% Bonarda.



Los Árboles, Tunuyán. Mendoza province, Argentina. 1250 meters above sea level. High density vertical shoot position. 6850 plants per hectare. Yield 2 bottles per plant.



No oak aging.



Intense red color with violet hues. Presence of fresh red fruit like plum, raspberries, currant, blackberries and blueberries. It has a good structure and soft tannins, with a long persistency in the mouth.



Ideal to pair with white seasoned meat, red meat and food with dairy and creamy sauces. Excellent companion of chocolate.



Serving temperature: between 14° and 18° C.

ENRIQUE
FOSTER
