



# SUTIL®

## Grand Reserve



### CARMÈNERE 2018

#### COLCHAGUA VALLEY

The Carmènère grapes grow in our San Jorge vineyard, located in the heart of the Colchagua Valley, on the southern bank of the Tinguiririca River, 55 km from the Pacific Ocean and 45 km from the Andes Mountains. The soils farthest from the river are deep, heavy, and rich in clay with good moisture retention and moderate fertility. The vines are 26 years old, planted to low density, and trained to vertical shoot position, with California-style surface irrigation.

#### HARVEST

The 2018 harvest was of great quality, with spring and summer temperatures lower than normal, pushing back the harvest by more than 10 days. This meant a slower, more complex ripening, with grapes at harvest showing great intensity in their flavors and refreshing acidity.

#### VINIFICATION

The grapes were harvested manually and mechanically at the end of April. They were then transported to our cellar, where the bunches and grapes were placed in closed stainless steel tanks. The total skin contact was 28 days, including a pre- and post-fermentation maceration.

#### WINEMAKER'S COMMENTS

Carmine-red color with a ruby red background. The very intense aromas faithfully represent the variety, with notes of red and black fruit like ripe plum and blackberry, well integrated with spiced notes typical of the variety, as well as notes of toasted oak. The palate is intense and flavorful, with balanced structure and a long, fruit-forward finish.

#### FOOD MATCHES

Ratatouille, Peruvian lamb stew, grilled albacore tuna, pesto pasta, vegetable stew, creamy cheese, Chilean corn pie, or Chilean charquicán stew.

#### TECHNICAL DATA

Composition: 95% Carmènère, 3% Petit Verdot and 2% Cabernet Sauvignon

Alcohol: 13,5°

pH : 3,65

Residual Sugar: 4

Total Acidity: 4,8

Aging: 12 months in second- and third-use French barrels

Barrels: used French oak, for 12 months