



SUTIL®

Grand Reserve

PINOT NOIR 2019

CASABLANCA VALLEY

The grapes for this wine grow on a northwest exposure hillside in the Casablanca Valley, one of Chile's most renowned cold-climate valleys for the production of Pinot noir. Soil is granite, with red clay on the surface.

HARVEST

The 2018-2019 harvest was of great quality, its main characteristic being that temperatures in spring and summer were lower than usual, delaying the harvest by more than 10 days with respect to expectations; this resulted in a slow, paused and complex ripening, yielding grapes of great flavor intensity and refreshing acidity.

VINIFICATION

The grapes are manually harvested and transported to our winery where they are partly destemmed without grinding. The whole grapes are placed in open and closed vats for 21-days maceration. Later the wine was transferred to used French oak barrels.

WINEMAKER'S COMMENTS

The color of this Pinot Noir is soft red with ruby tones. Its nose presents intense fresh fruit notes, such as sour cherries and raspberries combined with soft notes of toast and spices. It is refreshing on the palate, with plenty of flavor and a lengthy and refreshing finish.

FOOD MATCHES

Poultry and game, grilled firm-meat fish, stews, vegetable risotto, pasta with pesto.

TECHNICAL DATA

Composition: 100% Pinot Noir

Alcohol: 13°

pH: 3,35

Residual Sugar: 3,17

Total Acidity: 6,86

Ageing: 2-3 months in contact with the thin lees.

Barrels: One year in second-use French oak barrels

