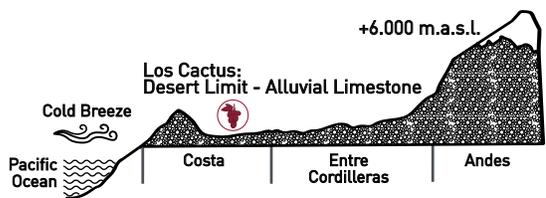


SUTIL®

Limited Release



SYRAH 2020

LIMARÍ VALLEY

The grapes for our Syrah are grown in our own vineyard in Tabali, located in the coastal sector of the Limarí Valley, 25 km straight to the Pacific Ocean and 205 meters above sea level near the 30th parallel. The vineyard is located on an amphitheater-shaped slope on the south bank of the Limarí River, with various angles of exposure to the North, on alluvial soil with differing levels of surface clay, rounded stones throughout the profile, which is deep with streaks of calcareous material, primarily composed of calcium carbonate.

The calcareous rocks existing in the high peaks of the Andes were swept away by the ice melting towards the lower parts of the valley, and deposited in the form of dust between the stones of the alluvial soil under our vineyard.

The cold coastal climate is highly influenced by the Pacific Ocean, with very luminous days and windy afternoons moderating temperatures during the grapes ripening period, resulting in a slow maturation process with a strong concentration of aromas and flavors.

HARVEST NOTES

The season was marked by low rainfall, which occurred in the winter months of June and July. Once temperatures began to rise and throughout the spring, high temperatures affected several physiological stages, consequently affecting yields. Temperatures reached record highs in November, more than 2°C above normal mean average. Higher temperatures persisted until harvest, resulting in lower yields per plant as well as advancing the harvest date by approximately 10 days.

WINEMAKERS COMMENTS

In early April the grapes grown on hillsides were hand-picked into 15-kilogram boxes and transported at night to our winery in Peralillo. Bunches and grapes were deposited in small stainless steel tanks—some closed and some open-topped with manual punch-downs. It was macerated during pre and post-alcoholic fermentation, completing a total of 40 days with skin contact. Once the solids were separated, the wine was conveyed to French oak barrels for a period of 12 months.

TASTING NOTES

Wine of an intensely red color with violet tones. Vivid and complex aromas with floral nuances such as violets, and fruits like black cherries, sour cherries as well as spicy notes and a soft smoky touch. In the palate it has a soft texture, with fresh concentrated and balanced flavors and great persistence. Excellent ageing potential.

FOOD PAIRING

Duck and other game birds, polenta, pork ribs, grilled chicken.
Serving temperature: 15°C

TECHNICAL INFORMATION

Composition: 93% Syrah, 4% Petit Verdot and 3% Viognier.

Alcohol: 14°

pH: 3,56

Total Acidity: 5,23 g/l

Residual Sugar: 2,85 g/l

Ageing: 16 months in French oak barrels, 20% new.

