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# SUTIL®

## Reserve

### CABERNET SAUVIGNON 2019 COLCHAGUA VALLEY

The Cabernet Sauvignon vineyard is located inside our San Jorge Vineyard, which is situated in the heart of the Colchagua Valley on the southern bank of the River Tinguiririca, 55 kilometres from the Pacific Ocean and 45 kilometres from the Andes mountain range. The soils of the vineyard closest to the river include rounded stones in their profile, with the presence of clay and silt on the surface, low humidity retention and low fertility. The plants are 26 years old on average, and are managed on low-density espaliers with Californian-type surface irrigation.

#### HARVEST REPORT

The harvest was of great quality, its main characteristic being the fact that the climatic conditions in spring and summer were cooler than usual. This delayed the harvest by more than 10 days compared with expectations, meaning that ripening was slow, unhurried and complex and the grapes when harvested were rich in intense flavours and refreshing acidity.

#### WINEMAKING

The grapes were harvested mechanically and by hand in mid-April. They were placed in stainless steel tanks and after a short 2-day pre-fermentative maceration, the juice was inoculated with yeasts to start the alcoholic fermentation process, which took 8 days at temperatures between 22 and 25°C. Once the sugars were used up, the wine was decanted and kept in contact with French oak for a period of 8 months. Finally the wine was gently filtered before being bottled.

#### WINEMARKER'S COMMENTS

This wine is clean, brilliant ruby-red, with shades of purple. In the nose the wine reveals intense aromas of red fruit, such as strawberries and cherries, and black fruits such as blueberries and blackberries, together with integrated aromas of toasted oak and caramel. In the mouth it feels silky, with medium volume, fruit flavours integrated with the oak, and a long finish.

#### PAIRING SUGGESTIONS

Red meats, roasted and charcoal-grilled, game, such as venison or boar, with red wine sauces, meat with sauces containing mushrooms or fungi and truffles. Ripe cheeses, jerked beef and vegetable stew. Casseroled dishes with pepper.

#### TECHNICAL INFORMATION

Composition: 100% Cabernet Sauvignon

Alcohol: 13°

pH: 3,52

Residual Sugar: 3,46

Total Acidity: 5,16

Ageing: 6-8 months in contact with French and American oak

Barrels: 70% in barrels used more than 3 times, for 6 months.

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