

SUTIL® *Grand Reserve*

CHARDONNAY 2022

COLCHAGUA VALLEY

The grapes in this wine come from our San Jorge estate in the Colchagua Valley. The vineyards are trained to vertical shoot positioning and drip irrigated.

HARVEST REPORT

The 2022 season had grapes in excellent health, and there were no adverse weather events to affect the quality of the wines. The season was marked by a low availability of rainwater, however, our agricultural teams have worked out the best strategies for the most efficient use of water in order to irrigate our vineyards. Harvest took place during the month of March, and yields were within the expected range. There were no adversities during the harvest period, and everything was completed within the dates specified by the winemaking team.

WINEMAKING

The grapes were harvested during the month of March. Once they arrived at the cellar, they were pressed, and the resulting must was clarified prior to fermentation. This took place at 16 degrees Celsius, and once completed the wine remained in contact with the fine lees for 2 months. Just 35% of the wine underwent malolactic fermentation, and 20% of the wine aged in oak barrels.

WINEMARKER'S COMMENTS

Our Chardonnay has a golden yellow color, clean and bright. The intense aromas highlight notes of tropical fruit that are well complimented by the toasted aromas, as well as vanilla and toffee. On the palate, the wine has nice acidity, balance, and creaminess, with a pleasing finish.

PAIRING SUGGESTIONS

Salads, grilled fish or fish with sauces, pasta and risotto, white meat, and sushi. Also a great option for an aperitif.

TECHNICAL INFORMATION

Composition: Chardonnay
Alcohol (% vol): 14°
pH: 3,4
Total Acidity (g/l): 6,5
Residual Sugar (g/l): 2,8
Aging: 2 months in contact with the fine lees.



2019 HARVEST



2019 HARVEST



2020 HARVEST



2020 HARVEST



2021 HARVEST



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