



SUTIL® *Grand Reserve*

CARMENÈRE 2022

COLCHAGUA VALLEY

The Carmenère grapes grow in our San Jorge Vineyard. This 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 furthest from the river are deep, heavy and clayey, with humidity retention and medium fertility.

WINEMAKING

The grapes were harvested 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.

WINEMARKER'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.

PAIRING SUGGESTIONS

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

TECHNICAL INFORMATION

Composition: Carmenère.

Alcohol (%vol.): 14°

pH: 3,58

Residual Sugar (g/l): 2,89

Total Acidity (g/l): 5,0

Aging: 6 months in contact with oak.



2019 HARVEST



2019 HARVEST



2019 HARVEST



2020 HARVEST



2021 HARVEST

