



SUTIL® *Grand Reserve*

CABERNET SAUVIGNON 2021

CAUQUENES, MAULE VALLEY

The grapes were grown in the Maule Valley, 20 km to the northeast of Cauquenes, in our Los Conquistadores vineyard, block 3, located on the northern bank of the Cauquenes River. The soils are of granitic origin, sandy clay with a presence of red clay, low levels of organic material, and rich in quartz. The climate is warm and consistent during the season throughout the day, and the nights are cool with breezes coming from the coast.

WINEMAKING

The grapes were harvested and taken immediately to the cellar. After destemming, they were placed in stainless steel tanks for a pre-fermentation maceration that lasted for 4 days. Alcoholic fermentation then began, lasting for 10 days at temperatures between 24-28°C, with periodic pump overs to extract aromas and flavors from the grape skins. Next the wine underwent a post-fermentation maceration.

WINEMARKER'S COMMENTS

Ruby red color with dark red glints, clean and bright. The nose has aromas of red fruit like cherry, blackberry, and blueberry, as well as notes of nuts, and spices like clove. On the palate the wine has smooth but intense and ripe tannins, a smooth texture, and good integration of the fruit flavors with the oak, leading to a long, fruit-forward finish.

PAIRING SUGGESTIONS

Grilled and braised red meat, empanadas, game, meat with red wine sauce, beef ragout, spit-roasted lamb, mushroom or truffle sauces, aged cheese, peppery stews. Roasted or baked pork.

TECHNICAL INFORMATION

Composition: Cabernet Sauvignon
Alcohol (%vol.): 14°
pH: 3,5
Residual Sugar (g/l): 3,83
Total Acidity (g/l): 5,1
Aging: 6 months in contact with oak.



2019 HARVEST



2019 HARVEST



2019 HARVEST



2020 HARVEST



2021 HARVEST

