



# SUTIL® *Grand Reserve*

## PINOT NOIR 2022

### CASABLANCA VALLEY

The city of Casablanca is located 68 km away from Santiago. It is a pre-coastal valley situated in the coastal plain of the V Region of Chile, between the Coastal Range, a mountain chain, and the Pacific Ocean. In a straight line, the distance between Casablanca and the sea is 18 kilometers.

The soils of the vineyard are deep and clayey. The climate is rather cold, with morning mists and a temperature difference between day and night that favors the slow ripening of the grapes.

### VINIFICATION

Prefermentative maceration for 4 days and post-fermentation maceration. Pump-overs according to tasting. 21 days in contact with the skins. 10 days with temperatures between 24 and 26°C.

### WINEMAKER'S COMMENTS

Light red color with ruby hues. On the nose, it presents intense notes of fresh fruit, such as sour cherries and raspberries, very well integrated with subtle toasted and spicy notes. On the palate, it is refreshing, full of flavor, with integrated tannins, and a juicy finish.

### FOOD MATCHES

Poultry and game, grilled firm-meat fish, stews, vegetable risotto, pasta with pesto.

### TECHNICAL DATA

Composition: Pinot Noir

Alcohol (%vol.): 13,5°

pH: 3,55

Residual Sugar (g/l): 2,3

Total Acidity (g/l): 5,5

Aging: 6 months in contact with oak.



2019 HARVEST



2019 HARVEST



2019 HARVEST



2020 HARVEST



2021 HARVEST

