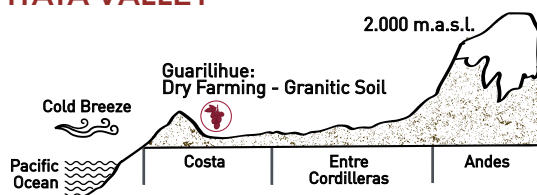


SUTIL® *Limited Release*

CINSAULT 2022 ITATA VALLEY



*A brand that reflects the truth
of its origin, seeking a connection
between the variety and the place.*

The grapes for our Cinsault Sutil Limited Release are located in the Guarilhue area, a dry coastal area, in the Itata Valley. The vineyard is located on the coastal mountain range, 19 kilometers in a straight line to the Pacific Ocean, and 450 km south of Santiago, south of the mighty Itata River. The soil is granite, originated from rock by damaged and deteriorated. They are soils with good structure and drainage, which also have a percentage of clay (under 20%), with a strong presence of quartz and other minerals, where the vines, over the years, have grown deeper. The coastal climate is abundant rainfall, it rains around 800 mm a year, a condition that allows the cultivation of vines in dry conditions. The proximity to the Pacific Ocean moderates the temperatures during the ripening period of the grapes, which allows for fresh and very lively wines. The vineyard is pruned in gobelet (or head), very close to the ground, and is planted without rootstocks, that is, directly on the ground; In addition, the vines are only irrigated with the winter rains.

HARVEST NOTES

This season was characterized by the intense drought that has affected the Central zone of Chile. The Guarilhue area suffered a severe frost, which resulted in a 20% drop in the production of the vineyards that make up our wine. This caused an advance in the harvest date of about 2 weeks compared to a normal year. In sanitary terms, the grapes arrived at the harvest very healthy, the fact of having a lower yield also shows homogeneity in the harvest, and also a great concentration of aromas and a lot of flavor in our wine.

WINEMAKERS COMMENTS

It is harvested in boxes of 12 kilos by hand, transferred to our winery in Peralillo, where it is arranged in stainless steel tanks. It ferments in a stainless steel tank at medium temperatures, with native yeast. The fermentation lasted 10 days. It is stored in a stainless steel vat on the fine lees. It did not have sulfur added.

TASTING NOTES

Wine of a very lively and intense red color. Aromas of very intense red fruit where cherries, sour cherries, strawberries and soft notes of white pepper stand out. The palate is soft and very fresh, with a lot of red fruit flavor, the finish is fresh and very fruity.

FOOD PAIRING

Sweetbreads, stews with fine herbs, chicken, casserole, turkey, rolled, charquicán, pomegranate beans.

TECHNICAL INFORMATION

Composition: 100% Cinsault
Alcohol: 13,5°
pH : 3,1
Residual Sugar: 1,7
Total Acidity: 6,1



2018 HARVEST



2018 HARVEST



2019 HARVEST



2018 HARVEST



2018 HARVEST



2020 HARVEST



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