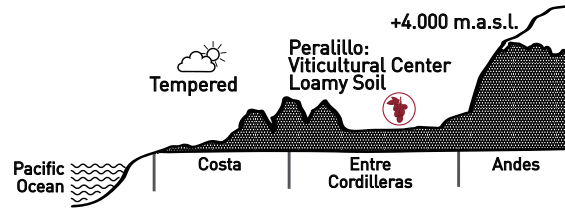


# SUTIL® *Limited Release*

## CARMENÈRE 2021 COLCHAGUA VALLEY



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

The Carmenère grapes grow in our San Jorge vineyard, located in the heart of the Colchagua Valley, on the southern bank of the Tinguiririca River, 55 km from the Pacific Ocean and 45 km from the Andes Mountains. The soils farthest from the river are deep, heavy, and rich in clay with good moisture retention and moderate fertility. The vines are 26 years old, planted to low density, and trained to vertical shoot position, with California-style surface irrigation.

### HARVEST NOTES

The 2021 harvest was of great quality, with spring and summer temperatures lower than normal, pushing back the harvest by more than 11 days. This meant a slower, more complex ripening, with grapes at harvest showing great intensity in their flavors and refreshing acidity.

### WINEMAKERS COMMENTS

The grapes were hand picked into 15-kg boxes in late April and transported to the winery. The bunches were placed into small, closed stainless steel tanks with both pre- and post-fermentation macerations, for a total of 35 days of skin contact. Once the new wine was separated from its solids, it was racked to French oak barrels and aged for 16 months.

### TASTING NOTES

Very deep and lively carmine-red in color with a ruby hue. The aromas show tremendous character and feature fresh red fruit such as plums and strawberries as well as blackberries and spicy notes of black and white pepper, cloves, and a bit of bay leaf that all meld with notes of toasted oak. The palate is intense, with big flavor, balanced structure, and a long finish.

### FOOD PAIRING

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

### TECHNICAL INFORMATION

Composition: 96% Carmenère and 4% Petit Verdot  
Alcohol: 14°  
pH : 3,5  
Residual Sugar: 2,6  
Total Acidity: 5,5  
Aging: 16 months in 300- and 500-liter French oak barrels  
Barrels: 15% new barrels, 85% second- and third-use



2020 HARVEST