



SUTIL® *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 and by hand at the end of April. They were placed in stainless steel tanks and after a short 2-day pre-fermentative maceration, the juice was inoculated with yeasts to start the alcoholic fermentation process which took 8 days at temperatures between 22 and 25°C. Once the sugars were used up, the wine was decanted and kept in contact oak. Finally the wine was gently filtered before being bottled.

WINEMARKER'S COMMENTS

This wine is crimson red in colour with shades of ruby. In the nose the wine reveals aromas of red and black fruit, such as plums, cherries and blackberries, together with gentle notes of herbs, toast, coffee and mocha. In the mouth it enters gently, with fruit flavours integrated with the oak, achieving a persistent finish.

PAIRING SUGGESTIONS

Filled pastas such as sorrentinos or raviolis, grilled vegetables, Chilean dishes such as jerked beef stew with vegetables, sweet-corn parcels and sweet-corn bake, spit-roasted lamb, pork chops and ribs with a hot sauce.

TECHNICAL INFORMATION

Composition: Carmenère

Alcohol (% vol.): 13°

pH: 3,5

Residual Sugar (g/l): 3,8

Total Acidity (g/l): 5,05

Ageing: 3 months in contact with oak.

