

# SUTIL® *Reserve*



## MERLOT 2022

### COLCHAGUA VALLEY

The Merlot grapes come from 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 closest to the river have a loamy clay profile on the surface, and rounded stones dragged from the river deeper in the soil's profile. The vineyard is 130 meters a.s.l., planted with clone 181, and is drip irrigated.

### WINEMAKING

The grapes harvested at the beginning of April. They were placed in stainless steel tanks for a short pre-fermentation maceration of 2 days, when the juice was then inoculated with yeasts to begin alcoholic fermentation, which occurred over 8 days at temperatures between 24 and 26°C. Once fermentation finished, the wine was racked and remained in contact with oak. The wine was lightly filtered prior to bottling.

### WINEMARKER'S COMMENTS

Ruby red in color with intense glints of violet. The aromas are typical of the variety, including red fruit like raspberry, cherry, and blackberry integrated with notes of vanilla and toasted oak. On the palate the wine is smooth, with an enveloping texture and a long, elegant finish.

### PAIRING SUGGESTIONS

Pastas, chicken in its own juice, or with red fruit sauce, risotto, and smooth cheeses.

### TECHNICAL INFORMATION

Composition: Merlot  
Alcohol (%vol.): 14°  
pH: 3,58  
Residual Sugar (g/l): 4,5  
Total Acidity (g/l): 5,0  
Ageing: 3 months in contact with oak.