

SUTIL® *Reserve*

SAUVIGNON BLANC 2022

CENTRAL VALLEY

The grapes used for this wine come from two origins in the Central Valley: Colchagua Valley and Curicó Valley. The vines are vertically trained and drip irrigated, and are clones 242 and 1. In all of the vineyards we've emphasized handling the vines to ensure slow ripening, producing a wine with a great, lively expression of the variety.

WINEMAKING

The grapes were harvested over an extensive period of time, depending on their origin, between 17 February-20 March. The harvest with grape selection took place at night or during the first hours of the morning. Once the grapes arrived at the cellar, they were pressed, and the juice was then clarified. Next, the juice fermented at low temperatures, and the wine then remained in contact with its fine lees before blending the distinct origins, seeking the best expression of the variety.

WINEMARKER'S COMMENTS

Pale yellow in color with glints of green and platinum, clean and bright. In the aromas notes of tropical and citrus fruits stand out with a hint of herbs that lends complexity. On the palate the flavors are of fruit, with a fresh, nervy texture, balanced acidity, and a long, fruity finish.

PAIRING SUGGESTIONS

Green salads, oysters, shellfish, white fish with lemon or white wine sauce. As an aperitif, with white cheeses, or goat cheese.

TECHNICAL INFORMATION

Composicion: Sauvignon Blanc

Alcohol (%vol.): 13°

pH: 3,26

Residual Sugar (g/l): 1,73

Total Acidity (g/l): 6,0

