

Bella

SUTIL

"Bella" is a tribute to the women who have dedicated their lives to winemaking, and the Argopteron puelmae butterfly inspires us with its spirit as a feminine figure during harvest. It's the only GOLDEN butterfly in the world, and only lives in Chile, in a small area that stretches from the Maule Valley to Patagonia, and flies from January to March, the same months that we harvest the grapes for our Sutil Bella Rosé.

ROSÉ 2023 GARNACHA - MOURVÈDRE

MAULE VALLEY (CAUQUENES)

The grapes for this wine grow in the Maule Valley, 20km to the northeast of Cauquenes, in the Los Conquistadores estate, located next to the Cauquenes River. The soils are granite in origin, with a maicillo texture (gravel) with a presence of quartz, low levels of clay on the surface, and low levels of organic materials, but rich in quartz. The soil provides the conditions necessary to retain and control the moisture in the soil while delivering the water necessary for the vine's survival. The climate is hot and consistent during the season, with cool nights with breezes that come from the coast up the river, helping the grapes to ripen in optimal conditions.

HARVEST REPORT

In general terms, the 2023 Harvest was a very healthy season for our vineyards, without frosts or rains that could cause complications microbiologically and logistically, with just one adverse event in our Cauquenes estate, but which did not affect the quality of our fruit. This season was once again influenced by the drought which is affecting our entire country. Particularly in a few valleys there was an important drop in yields. In our estate next to the river, there were no extreme weather events, so the Garnacha and Mourvedre harvests were able to take place at peak ripening. This season, a reservoir was built in order to ensure the future of this vineyard with enough water.

VINIFICATION

The Garnacha and Mourvedre grapes were harvested at night during the month of March. They come from our Los Conquistadores vineyard in Cauquenes. The selection of grapes for the exclusive production of this rosé, looked for the best combination of ripening and freshness. In the cellar, the grapes were lightly pressed to extract all of the aromas and flavors, producing this very light, elegant color. The clean must fermented at low temperatures for 25 days and with a minimal presence of oxygen. The wine remained in contact with its lees for 2 months.

TASTING NOTES

Of a pale rose color, very elegant and delicate. The nose presents red fruit aromas like raspberry, and white fruit like white peach. There are also floral notes like jasmine. On the palate the wine is fresh and dry, of medium volume, and a long finish.

FOOD PAIRING

Highly recommended as an aperitif, with salads, fresh pastas, olives, ceviche, and shellfish.

TECHNICAL INFORMATION

Varieties: 75% Garnacha y 25% Mourvèdre

Alcohol (% vol): 13°

pH: 3,3

Residual Sugars: 1,26 g/L

Total Acidity: 5,92 g/L

kcal/100 ml: 76

