



SUTIL®

Grand Reserve

CARMENERE 2024

COLCHAGUA VALLEY

The vineyard soils are deep, clayey, heavy, with good moisture retention and medium fertility. It has a temperate Mediterranean climate with coastal humidity and cloudiness, and a marked thermal contrast between winter and summer.

During the 2024 season, the grapes were in good sanitary condition and the harvest was carried out 15 days later compared to the 2023 vintage.

VINIFICATION

Harvest was carried out manually during April. The grapes were destemmed and then transported to stainless steel tanks for fermentation. Pump-overs were performed according to tasting. A pre- and post-fermentation maceration was carried out, with a total of 25 days of skin contact. The wine was aged for 9 months and then blending and gentle filtration were performed prior to bottling.

WINEMARKER'S COMMENTS

Red wine with intense violet hues. Its aromas show great character and typicity, presenting spicy notes along with red and black fruits, which integrate very well with oak notes. Complex and full of personality. On the palate, it has good volume and persistence, balanced, with silky tannins and well-balanced acidity.

FOOD PAIRING

Ideal to accompany meat or vegetable stews, creamy cheeses, tomato-based and spiced dishes. Chilean dishes and recipes with peppers, zucchini, mushrooms, or eggplants.

TECHNICAL INFORMATION

Composition:	Carmenere
Alcohol:	14%
pH:	3,4

Residual Sugar:	2 g/L
Total Acidity:	5,3 g/L
Aging:	9 months.

