

SUTIL®

Grand Reserve

CHARDONNAY 2024



COLCHAGUA VALLEY

Our Chardonnay is grown in the San Jorge vineyard, located in the heart of the Colchagua Valley, on the southern bank of the Tinguiririca River, 55 kilometers from the Pacific Ocean and 45 kilometers from the Andes mountain range. The soils have a clayey loam surface profile, great depth, and good drainage. The vineyard is located at 130 meters above sea level and is irrigated by drip irrigation.

VINIFICATION

During the 2024 season, the grapes were in good health, and the harvest was carried out 15 days later than the 2023 harvest.

The harvested grapes were pressed, and the must was clarified in stainless steel tanks. Fermentation then took place at 16°C. After fermentation, the wine remained in contact with the fine lees. 35% of the wine was aged in barrels. Subsequently, the blending and bottling were carried out.

WINEMARKER'S COMMENTS

Our Chardonnay has a bright, clean, golden yellow color. Its aromas are intense, with notes of tropical fruits such as pineapple, perfectly complemented by toasted aromas, vanilla, and butter. On the palate, it presents balanced acidity, creaminess, and a very pleasant finish.

FOOD PAIRING

Recommended pairing with: pasta with white sauces, grilled white meats, and grilled fish or fish with white sauces.

TECHNICAL INFORMATION

Composition:	Chardonnay
Alcohol:	13%
pH:	3,2

Residual Sugar:	1,6 g/L
Total Acidity:	6 g/L

