



SUTIL® *Grand Reserve*

CABERNET SAUVIGNON 2022

CAUQUENES, MAULE VALLEY

Grapes are cultivated in the Maule Valley, situated 20 kilometers northeast of the town of Cauquenes, specifically in the Los Conquistadores vineyard, within block 3, positioned on the north side of the Cauquenes River. The soils originate from granite, featuring gravel soil type with the presence of red clay, low organic matter, and abundant quartz. The climate characterizes itself as hot and enduring during the day throughout the season, contrasted with cool, breezy nights originating from the nearby coast.

WINEMAKING

The grape harvesting begins in the early hours of the day, followed by destemming and placement in stainless steel tanks, initiating a four-day prefermentative maceration process. Alcoholic fermentation transpires over a span of 10 days at temperatures ranging between 24 and 28°C, with gentle punching down techniques to draw out aromas and flavors from the grape skins. Subsequently, the wine undergoes malolactic fermentation and matures for 9 to 12 months in contact with French oak. Before bottling, the wine is delicately filtered.

WINEMARKER'S COMMENTS

The wine features a bouquet of ripe red fruit with spicy undertones. In the mouth, one can detect notes of sour cherry, maqui berry, and wild blackberries, accompanied by silky tannins, persistent acidity, a medium sucrose palate, and a pleasantly creamy finish.

PAIRING SUGGESTIONS

Optimal food pairings for this wine encompass grilled and barbecued red meats, empanadas, game meats, meats accompanied by red wine sauces, beef stew, spit-roasted lamb, dishes with mushrooms, mushroom sauce, or truffles, mature cheeses, and peppery stews. Additionally, pork dishes cooked in a pot or oven also complement this wine excellently.

TECHNICAL INFORMATION

Composition: Cabernet Sauvignon

Alcohol (% vol): 14°

pH: 3,56

Total Acidity (g/l): 5,4

Residual Sugar (g/l): 3,42

Aging: 12 months in contact with oak.



2019 HARVEST



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2021 HARVEST



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