



SUTIL®

Grand Reserve

CABERNET SAUVIGNON 2023

MAULE VALLEY

Grapes come from vineyards in the Maule Valley, 20 km northeast of the town of Cauquenes, at the Los Conquistadores vineyard on the north bank of the Cauquenes River. Depending on proximity to the river, soils are granitic (maicillo) with clay content, low organic matter, and quartz. In areas closer to the river there is a higher presence of rounded stones throughout the profile. Warm, persistent daytime conditions with cool nights and prevailing winds.

VINIFICATION

Grapes were harvested and taken to the winery. A 3-day cold prefermentative maceration was carried out, followed by fermentation in stainless-steel tanks for 10 days with native yeasts. Very gentle pump-overs according to tasting. The wine was then cellared for 9 months and filtered prior to bottling.

WINEMARKER'S COMMENTS

Ruby-red color. Intense aromas of red fruits such as strawberries and plums, and black fruits like cherries. Subtle herbal nuances, spices, and toasted notes—pleasant on the nose. On the palate, rustic tannins, good volume, balanced acidity, and a satisfying finish.

FOOD PAIRING

Lamb; grilled or roast red meats; stews; aged cheeses.

TECHNICAL INFORMATION

Composition:	Cabernet Sauvignon
Alcohol:	13,5%
pH:	3,5

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

