



SUTIL®

Grand Reserve

MERLOT 2022

COLCHAGUA VALLEY

The Merlot grapes grow in our San Jorge Vineyard. This is situated in the heart of the Colchagua Valley on the southern bank of the River Tinguiririca, 55 kilometres from the Pacific Ocean and 45 kilometres from the Andes mountain range. The soils of the vineyard furthest from the river are deep, heavy and clayey, with humidity retention and medium fertility.

VINIFICATION

The grapes were harvested by hand at the beginning of April. They were placed in stainless steel tanks for a 4-day pre-fermentation maceration, and afterwards the juice was inoculated with yeast to begin alcoholic fermentation. This took place at temperatures between 24–27°C, over 10 days-time. Once finished, the wine remained in contact with the skins for 10 additional days before being racked to oak barrels, where it remained for 9 months. Here the wine underwent malolactic fermentation naturally.

WINEMARKER'S COMMENTS

Ruby red color with glints of violet. On the nose, aromas of fresh fruit like cherry and wild blackberry are well integrated with the notes from the oak aging, including toasted oak and spice. The palate shows smooth tannins, great texture, balanced acidity, and fruit flavors that stand out on the tongue. The finish is smooth, long, and fruity-forward.

FOOD PAIRING

Pasta stuffed with tomato or fruit-based sauces, mature cheeses, vegetable risotto, and curry dishes.

TECHNICAL INFORMATION

Composition:	Merlot
Alcohol:	14,5%
pH:	3,56

Residual Sugar:	3,95 g/L
Total Acidity:	4,74 g/L
Aging:	9 months contact with oak

