

SUTIL®

Grand Reserve

PINOT NOIR 2023



CASABLANCA VALLEY

The city of Casablanca is 68 km from Santiago. It is a pre-coastal valley located on the coastal plain of Chile's V Region, between the Coastal Mountain Range and the Pacific Ocean. The straight-line distance to the sea is 18 kilometers.

VINIFICATION

Night harvest. Prefermentative maceration for 4 days and post-fermentation. Fermentation with native yeasts for 10 days at 24-26°C. Pump-overs according to tasting. 21 days of skin contact. Afterwards, 9 months of oak contact.

WINEMARKER'S COMMENTS

Light, elegant red color. On the nose, intense notes of strawberries, sour cherries, and plums, which are well complemented by the spices and toasted notes present in the wine. On the palate, balanced acidity, integrated tannins, and a medium structure.

FOOD PAIRING

White meats, pasta with mushroom sauce, fish such as salmon, and soft cheeses.

TECHNICAL INFORMATION

Composition:	Pinot Noir
Alcohol:	13,5%
pH:	3.5

Residual Sugar:	2.3 g/L
Total Acidity:	5.3 g/L
Aging:	9 months of oak contact.

