

SUTIL® *Grand Reserve*



RED BLEND 2023

COLCHAGUA VALLEY

The Carmenère and Cabernet Sauvignon grapes grow in our vineyard called San Jorge, 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 Mountains. The soils of the vineyard, farther from the river, are deep, clayey and heavy, with moisture retention.

WINEMAKING

The harvest took place during April, in the first week for the Cabernet Sauvignon and in the last week for the Carmenère. The roller-free grape crushing fermented in stainless steel with short pump-overs and good aeration. The total fruit maceration process lasted 28 days. Subsequently, the wine underwent malolactic fermentation and aging for 10 months in oak.

TASTING NOTES

Wine of deep red color with a nose of good aromatic intensity with notes of berries, red fruits such as plum, spices like clove, nutmeg, and a soft touch of vanilla. On the palate, it is broad, juicy, with gentle tannins, fresh, and with creamy notes on the aftertaste. The finish is smooth and of medium persistence.

FOOD PAIRING

Stews with meat, pastry creams and strip roast

TECHNICAL INFORMATION

Composition: 70% Carmenere, 30% Cabernet Sauvignon

Alcohol (%vol.): 13,7

pH: 3.38

Residual Sugar (g/l): 2.57

Total Acidity (g/l): 4,71

Aging: 10 months in french oak