

SUTIL[®]

Limited Release

CARMENERE

WINE of CHILE

2022

"A brand that reflects the truth of its origin, seeking a connection between the variety and the place."

TECHNICAL INFORMATION

Alcohol: 14,5°

pH: 3.55

Residual Sugar: 3 g/l

Total Acidity: 5 g/l

Aging: 12 months in French oak barrels

COLCHAGUA VALLEY

The Carménère grapes are grown in our San Jorge vineyard, 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 vineyard soils are deep, clayey, heavy, with good moisture retention and medium fertility. The climate is Mediterranean, with coastal humidity and cloudiness, and a marked thermal contrast between winter and summer.

WINEMAKING

The harvest was carried out manually during April. The grapes were transported to our winery. The clusters and berries were placed in small closed stainless steel tanks. Pre- and post-fermentative maceration was carried out, totaling 28 days of contact. The wine was aged in barrels for 12 months, followed by filtration before bottling.

WINEMAKERS COMMENTS

Carmine red color, with deep and intense ruby hues. On the nose, it shows great character, with fresh red fruits such as plums, strawberries, and blackberries; notes of pyrazines, along with spicy aromas of black and white pepper, clove, and a subtle touch of laurel, integrated with toasted oak notes. On the palate, it is intense, flavorful, with a balanced structure, silky tannins, and a long, persistent finish.

FOOD PAIRING

Ideal to accompany meat or vegetable stews, creamy cheeses, tomato-based and spiced dishes. Traditional Chilean dishes such as pastel de choclo or humitas. It also pairs well with preparations containing peppers, zucchini, mushrooms, or eggplants.

