

SUTIL®

Limited Release



CABERNET FRANC

WINE of CHILE

2023

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

TECHNICAL INFORMATION

Alcohol: 13,5°

pH: 3.6

Residual Sugar: 2 g/l

Total Acidity: 5,7 g/l

Aging: 12 months in French oak barrels.

COLCHAGUA VALLEY

Our Cabernet Franc vineyard is located in Marchigüe, 25 km from the Pacific Ocean, nestled in the beautiful rolling hills of the coastal range. The proximity to the ocean helps moderate temperatures, enhancing the aromatic expression of the wine. The soils are granitic with clay content in the profile. The plot used to produce our Cabernet Franc has a high presence of quartz, which is reflected in the wine's structure and elegance. The vineyard is trained on trellis and drip-irrigated, carefully managed to highlight a floral and complex profile.

WINEMAKING

Harvest is carried out manually. At the winery, a cluster selection process is performed, although the fruit is already carefully selected from the vineyard. Cold maceration lasts 3 days, followed by fermentation in stainless steel tanks with native yeasts. Extraction is carried out gently, based on tasting criteria. The wine is aged for 12 months in French oak barrels of 300 and 500 liters of different ages.

WINEMAKERS COMMENTS

The color is deep and intense, with violet hues still shining in the glass. On the nose, it offers intense notes of black fruits and floral aromas, complemented by spices such as pepper and well-integrated toasted notes. On the palate, it shows structure, volume, and body, but also tension and freshness, achieving good balance and great persistence.

FOOD PAIRING

Red meats and game. Strong or aged cheeses. Charcuterie. Pasta with concentrated and intense sauces. zucchini, mushrooms, or eggplant.

