



SUTIL[®] *Limited Release*

CHARDONNAY 2023 LIMARÍ VALLEY

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

Our vineyard is located in the Tabalí sector, Limarí Valley, 23 km from the Pacific Ocean, planted on a north-facing hillside next to the Limarí River. Its soils are alluvial with veins of coastal limestone, providing structure, great tension, and freshness on the palate. The cool coastal climate, influenced by the Pacific Ocean, ensures bright days and afternoons, along with cool nights. Ocean breezes, entering the valley without humidity and moderating temperatures throughout the season, make this the coldest area in the Limarí Valley. These conditions result in a slow and harmonious ripening process.

WINEMAKING

Fermentation with native yeast and aging for one year in foudres and French oak barrels give the wine complexity and an excellent expression of its origin.

WINEMAKERS COMMENTS

Bright golden color with subtle green hues. Intense on the nose, with pronounced floral notes. On the palate, fresh fruit such as quince and white peach emerge, accompanied by delicate hints of dried fruits. It has a marked acidity, well-balanced by a rich texture. The finish is mineral, saline, and pleasant.

FOOD PAIRING

Baked fatty fish and stuffed pasta with goat cheese.

TECHNICAL INFORMATION

Alcohol: 14%

pH: 3.27

Residual Sugar: 1.5 g/L

Total Acidity: 6.5 g/L

