

SUTIL®

Limited Release

CABERNET SAUVIGNON

WINE of CHILE

2021

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

TECHNICAL INFORMATION

Alcohol: 14°

pH: 3.6

Residual Sugar: 2,2 g/l

Total Acidity: 5 g/l

Aging: 12 months in French oak barrels.

MAIPO VALLEY

Mountains, on ancient terraces of the Maipo River. The soils are alluvial, very deep, with the presence of rounded stones throughout the profile, which provide great permeability. In addition, they contain between 20 and 30% clay, depending on the depth, allowing the soil to retain moisture for the development of the vine.

WINEMAKING

The grapes were hand-harvested and transported to the winery. A pre-fermentative cold maceration was carried out for 5 days, followed by fermentation in stainless steel tanks, with gentle pump-overs according to tasting. The wine was then transferred to barrels for a period of 12 months. Before bottling, the wine was filtered.

WINEMAKERS COMMENTS

This wine presents a ruby red color with bright and deep ruby hues. It shows high aromatic intensity, with notes of cherries, plums, and strawberries, intertwined with hints of licorice, cassis, bay leaf, a touch of mint, mocha, and subtle toasted oak. On the palate, it displays great concentration, good volume, with ripe and round tannins. It finishes with a long and fruity aftertaste, making it a gastronomic wine, ideal for pairing with meals and/or cheeses.

FOOD PAIRING

Red meats, game (wild boar, deer, rabbit), lamb, empanadas, and aged cheeses. It also pairs well with pasta and eggplant lasagna.

