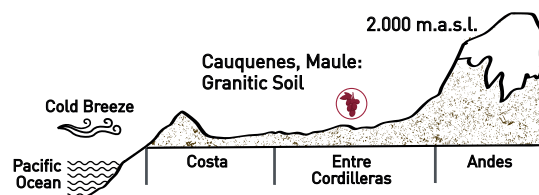


SUTIL[®] *Limited Release*

GARNACHA 2023
CAUQUENES, MAULE VALLEY



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

The vineyard is planted in Cauquenes, one of the areas within the Maule Valley with fair proximity to the coast. The soils are granitic, with layers of alluvial and red clay soils; the granite is mainly in the form of fine-grained decomposed granite. This gives the soils a lack of fertility that results in moderate yields and concentrated fruit. These grapes are fermented with whole clusters in stainless steel tanks, using native yeasts. Gentle extraction is performed, and the wine is aged in barrels.

HARVEST NOTES

This grapes are fermented with whole cluster in stainless steel tanks, fermented with native yeasts. Gentle extraction is performed, and the wine is aged in barrels.

TASTING NOTES

Besides the incredible freshness of the fruit in this wine, its fine structure stands out; although it has a medium to light body, the backbone of the wine is a direct consequence of the type of soil in which the vines are planted. On the nose, it is fruity, leaning more towards wild berries, with notes of anise. On the palate, it is fresh, with an excellent balance between the oak, the fruit, and a persistent acidity in its finish.

FOOD PAIRING

Roasted meats and vegetables, stews, or as an appetizer. You might try with grilled hamburgers and curry.

TECHNICAL INFORMATION

Composition: 100% Garnacha

Alcohol: 13,5°

pH : 3,38

Residual Sugar: 1,01

Total Acidity: 5,85

Aging: 12 months in 500 lts French oak barrels



2023 HARVEST



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