

SUTIL®

Limited Release



SYRAH

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: 14°

pH: 3.36

Residual Sugar: 2,48 g/l

Total Acidity: 5,77 g/l

Aging: 12 months in French oak barrels

LIMARÍ VALLEY

The season was marked by very low rainfall, almost half of that recorded in 2020, concentrated in the winter months of June and July. Temperatures began to rise normally and during spring budbreak and flowering were normal and healthy. A point of concern was the heat waves that occurred at the end of December 2021, which raised the average maximum summer temperature to 28°C. Considering this, the harvest began the first week of April, estimating a probable alcohol of 14%.

WINEMAKING

Grapes were handpicked on April 7th, in 15-kg boxes and transported at night to our winery in Colchagua Valley. Later, they were fermented in small stainless steel tanks —some closed and some open-topped— with manual punch-downs. Pre- and post-fermentative maceration was carried out, totaling 40 days of skin contact. Once the solids were separated, the wine was racked to French oak barrels for a period of 12 months.

WINEMAKERS COMMENTS

The vines are planted on a slope, with W-E orientation, allowing the plants not to be exposed directly to the sun nor to suffer from strong winds, while still receiving sufficient ventilation. Additionally, the scarcity of water in this area requires high precision.

FOOD PAIRING

Duck and other game birds, polenta, pork ribs, grilled chicken. Serving temperature: 15°C.

