

SUTIL®

Reserve

CARMENERE 2024

COLCHAGUA VALLEY

The Carmenère grapes grow in our San Jorge Vineyard. This is situated in the heart of the Colchagua Valley on the southern bank of the River Tinguiririca, 55 kilometres from the Pacific Ocean and 45 kilometres from the Andes mountain range. The soils of the vineyard furthest from the river are deep, heavy and clayey, with humidity retention and medium fertility. The vineyard soils are deep, clayey, heavy, with good moisture retention and medium fertility. The climate is temperate Mediterranean, with coastal humidity and cloudiness, and a marked thermal contrast between winter and summer.

WINEMAKING

During the 2024 season, the grapes were in good sanitary condition and the harvest took place 15 days later compared to the 2023 vintage. The grapes were harvested and placed in stainless steel tanks. A 3-day pre-fermentation maceration was carried out, followed by fermentation with selected yeasts for approximately 10 days at temperatures between 24 and 26°C. Afterwards, a short post-fermentation maceration took place, and the wine was aged for 6 months. Finally, the wine was filtered before bottling.

WINEMARKER'S COMMENTS

Red wine with violet hues, clean and bright. On the nose, it presents intense fruit aromas, which combine very well with its spicy notes. It also has pleasant toasted and mocha notes that integrate harmoniously and enhance the wine's aromatic profile. On the palate, it shows well-integrated tannins, good volume, balanced acidity, and a pleasant persistence.

PAIRING SUGGESTIONS

Stews. Dishes based on tomato or corn. Spiced red meats. Braised dishes. Aged cheeses.

TECNICAL INFORMATION

Composition:	Carmenere
Alcohol (%vol.):	13,5°
pH:	3,57
Residual Sugar (g/l):	2,8
Total Acidity (g/l):	5
Aging:	6 months.

