

SUTIL®

Reserve

CHARDONNAY 2025

COLCHAGUA VALLEY

In general terms, it was a healthy season for our grapes, without significant sanitary issues. During the 2025 season, there were no major frosts or fires. For the white varieties, in our case, ripening was very fast and with a very specific harvest window. After reaching 18 Brix in the field, sugar levels increased daily, which meant that the white harvest was very limited and simultaneous across all valleys. It was crucial to develop strong logistics for process continuity. This year, vineyard yields were lower, with decreases of approximately 15% to 30%, depending on the variety and valley. This natural concentration delivered by the vineyards will result in wines with good aromatic profiles and persistence.

WINEMAKING

The harvest began in early March. The grapes were taken to the winery where they were gently pressed. The obtained juice was clarified and fermented in stainless steel tanks between 15° and 17°C for approximately 15 days. The wine remained on its lees for 3 months. Finally, it was softly filtered prior to bottling.

WINEMARKER'S COMMENTS

Bright golden-yellow color. This wine presents notes of fruit such as pineapple, peach, and banana, associated with floral notes. On the palate, it shows balanced acidity, very good overall balance, creaminess, and persistence.

PAIRING SUGGESTIONS

Pasta with cream or seafood fillings, grilled or pan-seared fish, white meats, risotto, and salads with white meats.

TECNICAL INFORMATION

Composition:	Chardonnay
Alcohol (%vol.):	13,5°
pH:	3,4
Residual Sugar (g/l):	1,4
Total Acidity (g/l):	5,5

