

SUTIL®

Reserve

CABERNET SAUVIGNON 2024

COLCHAGUA VALLEY

The Cabernet Sauvignon vineyard is located inside our San Jorge Vineyard, which 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 closest to the river include rounded stones in their profile, with the presence of clay and silt on the surface, low humidity retention and low fertility.

WINEMAKING

The grapes were harvested during the first week of April. They were placed in stainless steel tanks, and after a short pre-fermentation maceration of 2 days, the juice was fermented with native yeasts for 10 days at temperatures between 22°C and 25°C. Once the sugars were fully consumed, the wine was racked and kept in contact with oak for 3 months. Finally, the wine was filtered prior to bottling.

WINEMARKER'S COMMENTS

This wine displays a clean, bright ruby-red color. On the nose, it reveals intense aromas of red fruits such as strawberries and cherries, along with black fruits. Subtle herbal notes, spices, and hints of vanilla, toasted oak, and caramel are also present. On the palate, the wine feels silky, with noticeable yet well-integrated tannins, medium body, and a pleasant finish.

PAIRING SUGGESTIONS

Pasta with meat or mushroom-based sauces, aged cheeses, and red meats.

TECNICAL INFORMATION

Composition:	100% Cabernet Sauvignon
Alcohol (%vol.):	13,5°
pH:	3,5
Residual Sugar (g/l):	2
Total Acidity (g/l):	5,1
Aging:	6 months in contact with oak.

