

SUTIL®

Reserve

CABERNET SAUVIGNON 2025

MAULE VALLEY

Grapes from vineyards in the Maule Valley, 20 km northeast of Cauquenes, at Los Conquistadores vineyard on the north bank of the Cauquenes River. Depending on proximity to the river, soils are granitic (maicillo) with clay, low organic matter, and quartz. Closer to the river, rounded stones are more prevalent. Warm, persistent daytime conditions; cool, breezy nights.

WINEMAKING

Grapes were harvested and brought to the winery. A 3-day cold prefermentative maceration preceded a 10-day fermentation in stainless-steel tanks with native yeasts. Very gentle pump-overs according to tasting. The wine was then cellared and filtered prior to bottling.

WINEMARKER'S COMMENTS

Red color with violet tinges. Intense aromas of cherries, blackberries, and blueberries. Subtle herbal hints and very well-integrated oak. On the palate, good structure with present tannins; well balanced, dense, and persistent.

PAIRING SUGGESTIONS

Grilled or roast red meats; aged cheeses.

TECNICAL INFORMATION

Composition:	Cabernet Sauvignon
Alcohol (%vol.):	13,5°
pH:	3,5
Residual Sugar (g/l):	3,7
Total Acidity (g/l):	5
Aging:	6 months.

