

SUTIL®

Reserve

MERLOT 2023

COLCHAGUA VALLEY

Colchagua Valley. The Merlot grapes grow in our San Jorge vineyard, located in the heart of the Colchagua Valley, on the southern bank of the Tinguiririca River, 55 km from the Pacific Ocean and 45 km from the Andes mountains.

WINEMAKING

The grapes were harvested both by hand and mechanically at the beginning of April. They were placed in stainless steel tanks for a short pre-fermentation maceration of 2 days, when the juice was then inoculated with yeasts to begin alcoholic fermentation, which occurred over 8 days at temperatures between 22 and 25°C. Once fermentation finished, the wine was racked and remained in contact with oak. The wine was lightly filtered prior to bottling.

WINEMARKER'S COMMENTS

Ruby red in color with intense glints of violet. The aromas are typical of the variety, including red fruit like raspberry, cherry, and blackberry integrated with notes of vanilla and toasted oak. On the palate the wine is smooth, with an enveloping texture and a long, elegant finish.

PAIRING SUGGESTIONS

Vegetarian tacos with black beans, pasta, risotto, and soft cheeses.

TECNICAL INFORMATION

Composition:	Carmenere
Alcohol (%vol.):	14°
pH:	3,48
Residual Sugar (g/l):	4
Total Acidity (g/l):	4,61
Aging:	6 months.

