

SUTIL®

Reserve

MERLOT 2024

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 and placed in stainless-steel tanks for a brief 2-day pre-fermentation maceration. Fermentation with native yeasts then took place over 8 days at temperatures between 22 and 25°C. Once fermentation finished, the wine was racked and kept in contact with oak. The wine was filtered before bottling.

WINEMARKER'S COMMENTS

Bright ruby-red color. Typical varietal aromas including red fruits—raspberry, cherry and blackberry—integrated with notes of vanilla and toasted oak. On the palate, the wine is smooth, with an enveloping texture, medium volume and a long finish.

PAIRING SUGGESTIONS

Beef or vegetarian tacos, pasta dishes with sauces, risottos and soft cheeses.

TECNICAL INFORMATION

Composition:	Carmenere
Alcohol (%vol.):	13,5°
pH:	3,45
Residual Sugar (g/l):	3,7
Total Acidity (g/l):	5
Aging:	6 months.

