

SUTIL®

Reserve

SAUVIGNON BLANC 2025

CURICÓ VALLEY

In general terms, it was a healthy season for our grapes, with no significant sanitary damage to report. In the 2025 season, there were no major frosts nor fires. For white varieties, in our case, ripening was very accelerated with a very specific harvest window. After reaching 18 brix measured in the field, vineyard levels increased daily, which made the white harvest very tight and simultaneous across all valleys. It was very important to develop good logistics to ensure process continuity. This year, vineyard yields were lower, with drops of approximately 15% to 30%, depending on the variety and valley. This natural concentration delivered by the vineyards will produce wines with good aromatic profiles and persistence.

WINEMAKING

Vineyards are trellised and drip-irrigated, planted with clones 242 and 1. In all vineyards, we emphasized management practices to ensure slow ripening, allowing the wine to express a vibrant varietal character. Harvest began at the end of February. Grapes were gently pressed upon arrival at the winery. The juice was clarified and fermented in stainless steel tanks at 14-16°C for approximately 15 days. The wine was kept on its lees and finally softly filtered before bottling.

WINEMARKER'S COMMENTS

Pale-colored wine with greenish and silvery hues, very bright and clean. On the nose, it displays intense citrus notes along with fresh pineapple and herbal undertones. On the palate, it shows very good acidity, balance, and remarkable freshness.

PAIRING SUGGESTIONS

Green salads, ceviche, oysters, shellfish, white fish with lemon or white wine sauces. Aperitif and soft cheeses.

TECNICAL INFORMATION

Composition:	Sauvignon Blanc
Alcohol (%vol.):	13°
pH:	3,2
Residual Sugar (g/l):	1,2
Total Acidity (g/l):	5,8

