



SUTIL®

Grand Reserve

SAUVIGNON BLANC 2024

COLCHAGUA VALLEY

The vineyards are trained on trellises and irrigated by a drip system, with clones 242 and 1. In all our vineyards, we focus on a management approach that ensures slow ripening, guaranteeing a vibrant and expressive representation of the variety in the wine.

VINIFICATION

Harvest began in mid-March. The grapes were taken to the winery, where they were gently pressed. The juice was clarified and fermented in stainless steel tanks at temperatures between 14 and 16°C for approximately 15 days. vv

WINEMARKER'S COMMENTS

Pale yellow wine with green and platinum hues, very bright and clean. Aromas highlight citrus notes, herbal hints, and additional citrus nuances. On the palate, it presents excellent acidity, balance, freshness, and integration.

FOOD PAIRING

Green salads, ceviche, oysters, seafood, white fish with lemon or white wine sauces, appetizers, and white cheeses.

TECHNICAL INFORMATION

Composition:	Sauvignon Blanc
Alcohol:	12,5%
pH:	3,1

Residual Sugar:	2 g/L
Total Acidity:	5,7 g/L

