

SUTIL®

CHADONNAY

VINO *zero* ALCOHOL

TASTING NOTES: Straw yellow color. White fruit aroma, acacia honey, and vanilla flower. On the palate, it is fresh, round, and with a juicy finish.

FOOD PAIRING: Seafood, Peruvian, or Italian gastronomy. Serve between 8 and 10 ˚C.

SOIL: Mostly deep soils with a clay loam texture.

CLIMATE: Warm temperate, with a Mediterranean rainfall regime and a wide variation between daytime and nighttime temperatures.

HARVEST: Manual and mechanical harvest during the first week of March.

WINEMAKING: Direct pressing and fermentation between 16˚ and 18˚C.

AGING: Maintained in stainless steel tanks for three months prior to its final blend, after which it undergoes a dealcoholization process. To obtain a dealcoholized wine, cutting-edge technology is used to eliminate or reduce the alcohol content. The process applied is based on a vacuum distillation principle, where volatile essences are captured at minimal temperatures using spinning cone columns and heat exchangers during the process, preserving the wine's own characteristics before proceeding to bottling.

TECHNICAL AND NUTRITIONAL INFORMATION:

Composition: Dealcoholized Chardonnay | **Valley:** Central Valley, Chile

Alcohol(%vol): <0,5% | **Calories**(kcal/100ml): 29 | **Protein**(g/100ml): 0 | **Total Fat** (g/100ml) : 0 | **Carbohydrates** (g/100ml): 1 | **Sodium** (mg/100ml) : 0,003 | **Total Sugar (g/100ml):** 1,89