

SUTIL® *Grand Reserve*



MERLOT 2020

COLCHAGUA VALLEY, COSTA

The grapes for our Merlot come principally from our Huertos de Ucuquer vineyard in the Colchagua Costa Valley, 19 km from the coast, on the southern bank of the Rapel River, close to the mouth, on the 24°N parallel, and 170 meters a.s.l. The soil is granitic with a presence of clay and silt, lending the wines elegance and soft mineral notes. The soils are low in organic material, with good drainage, and allow the roots to penetrate deeply into the soil. The climate is semi-arid coastal, with a strong influence from the Pacific Ocean and the Rapel River. The cool mornings lend a slow ripening to the grapes, translating into a great concentration of aromas and flavors in the grapes.

HARVEST

The harvest was of great quality, with spring and summer temperatures lower than normal, pushing back the harvest by more than 10 days. This meant a slower, more complex ripening, with grapes at harvest showing great intensity in their flavors and refreshing acidity.

VINIFICATION

The grapes were harvested by hand at the beginning of April. They were placed in stainless steel tanks for a 4-day pre-fermentation maceration, and afterwards the juice was inoculated with yeast to begin alcoholic fermentation. This took place at temperatures between 24–27°C, over 10 days-time. Once finished, the wine remained in contact with the skins for 10 additional days before being racked to second-use French oak barrels, where it remained for 12 months. Here the wine underwent malolactic fermentation naturally. The wine was lightly filtered prior to bottling.

WINEMAKER'S COMMENTS

Ruby red color with glints of violet. On the nose, aromas of fresh fruit like cherry and wild blackberry are well integrated with the notes from the oak aging, including toasted oak and spice. The palate shows smooth tannins, great texture, balanced acidity, and fruit flavors that stand out on the tongue. The finish is smooth, long, and fruity-forward.

FOOD MATCHES

Stuffed pasta with tomato or fruit sauce, aged cheeses, baked red or white meats, vegetable risotto.

INFORMACIÓN TÉCNICA

Composition: 100% Merlot

Alcohol: 13,5°

pH : 3,44

Residual Sugar: 3,88

Total Acidity: 5,56

Aging: 12 months in second- and third-use French oak barrels

Barrels: French oak, second and third use



2019 HARVEST

