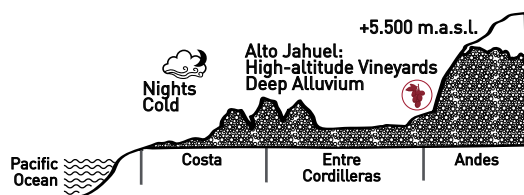




SUTIL® *Limited Release*

CABERNET SAUVIGNON 2017 - MAIPO VALLEY ANDES



A brand that reflects the truth of its origin, seeking a connection between the variety and the place.

The grapes come from two vineyards, one located in Catemito and the other in Linderos, both situated in the Maipo Valley at the foot of the Andes mountain range on ancient terraces of the River Maipo, at 550 and 580 metres above sea-level. The soils are alluvial in type, very deep and with the presence of rounded stones throughout the profile, which make it highly permeable. On the other hand, it contains 20-30% of clay, depending on the depth, enabling the soil to retain humidity for the growth of the plants.

WINEMAKERS COMMENTS

The grapes underwent a 5-day cold maceration at 10°C prior to a 10-day fermentation at 24°C to conserve the fruity flavors and prevent excessive tannin extraction. The new wine remained on its skins for an additional 20–25-day post-fermentation maceration for greater volume and density. After malolactic fermentation, the wine was aged in French and American oak barrels for 14–18 months and another 6 months in the bottle before its release.

TASTING NOTES

The deep ruby-red Sutil Limited Release Cabernet Sauvignon embodies and delivers the best of the Maipo Valley. Fresh and spicy on the nose with outstanding aromas of blackcurrants, chocolate, and tobacco. The palate is robust and very well balanced with round tannins that lead to an elegant and persistent finish.

FOOD PAIRING

Ideal with all types of red meats and game such as boar, venison, and rabbit, as well as dishes made with Cabernet Sauvignon and cheeses such as Camembert and cheddar.

TECHNICAL INFORMATION

Composition: 100% Cabernet Sauvignon Alcohol (%vol.): 13,5°

pH: 3.5
Residual Sugar (gr/L): 2.9

Total Acidity (gr/L): 5.9
Vineyard Age: 22 years



2017 HARVEST



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