

SUTIL® *Reserve*



CHARDONNAY 2024

COLCHAGUA VALLEY

Made with Chardonnay grapes from our San Jorge Vineyard on the southern bank of the Tinguiririca River in the heart of the Colchagua Valley, 55 km from the Pacific Ocean and 45 km from the Andes Mountains. The soils near the river are of alluvial origin with a clay-loam profile on the surface, tremendous depth, good drainage, and low fertility.

WINEMAKING

The grapes were harvested on the cool nights between March 15 - April. The grapes arrived at the cellar and were gently pressed. The juice decanted and the majority then fermented in stainless steel. The wine remained on its fine lees and the wine was lightly filtered prior to bottling.

WINEMARKER'S COMMENTS

Soft yellow in color and bright, with intense golden-yellow glints, this wine presents fruit notes like peach and pear on the nose, as well as aromas of tropical fruit like chirimoya and pineapple and floral notes of acacia and jasmine. On the palate the wine is flavorful, with flavors of fruit, balanced acidity, and well-integrated notes of nuts. It's juicy and refreshing, with a long finish.

PAIRING SUGGESTIONS

Shellfish-stuffed pastas or with cream sauces, white meat like chicken or rabbit, red-meat fish like tuna, anchovy, Chilean jack mackerel, salmon, or trout. Game like quail or pheasant, scallops, pyura, or seared pork.

TECHNICAL INFORMATION

Composition: Chardonnay

Alcohol (% vol.): 13°

pH: 3,3

Residual Sugar (g/l): 1,2

Total Acidity (g/l): 5,7

Aging: 3 months in contact with fine lees.

