

SUTIL® *Reserve*



CABERNET SAUVIGNON 2023

COLCHAGUA VALLEY

The grapes were harvested mechanically and by hand in mid-April. They were placed in stainless steel tanks and after a short 2-day pre-fermentative maceration, the juice was inoculated with yeasts to start the alcoholic fermentation process, which took 8 days at temperatures between 22 and 25°C. Once the sugars were used up, the wine was decanted and kept in contact with oak. Finally the wine was gently filtered before being bottled.

TASTING NOTE

This wine is clean, brilliant ruby-red, with shades of purple. In the nose the wine reveals intense aromas of red fruit, such as strawberries and cherries, and black fruits such as blueberries and blackberries, together with integrated aromas of toasted oak and caramel. In the mouth it feels silky, with medium volume, fruit flavours integrated with the oak, and a long finish.

FOOD PAIRING

Charquicán with mushrooms. Stews with pepper. Pasta with mushroom or truffle sauces. Mature cheeses.

TECHNICAL INFORMATION

Composition: Cabernet Sauvignon

Alcohol (%): 13,5°

pH: 3,53

Residual Sugar (g/l): 2,99

Total Acidity (g/l): 5,1

Ageing: 3 months in contact with oak

