

SUTIL® *Grand Reserve*



SAUVIGNON BLANC 2022

COLCHAGUA VALLEY, COSTA

The Sauvignon Blanc grapes come 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, at 34°S, and 170 meters a.s.l. The soil is granitic with a presence of clay and silt, lending the wines elegance and smooth mineral notes. The soils are low in organic material, with good drainage, and allow the roots to penetrate deeply in to 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.

VINIFICATION

The grapes were harvested at night, and immediately destemmed. The whole grapes were then transported to the winery and pressed directly. The juice from the pressed grapes was separated and fermented in stainless steel tanks at low temperatures in order to maintain all of the aromas and flavors typical of the variety.

WINEMAKER'S COMMENTS

Pale yellow in color with straw green tints. The aromas are of tropical fruit like grapefruit, with herbal notes that complement the complex aromatics. On the palate there's tense freshness with subtle fruit flavors and good acidity, leading to a nice finish.

FOOD MATCHES

Fish ceviche, oysters, seafood in general, grilled fish, green salads. Shrimp tartar, goat cheese.

TECHNICAL DATA

Composition: Sauvignon Blanc

Alcohol (%vol.): 13,5°

pH: 3,2

Residual Sugar (g/l): 2,6

Total Acidity (g/l): 6,5

Aging: In stainless steel.



2020 HARVEST



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2022 HARVEST



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