

SUTIL®
Grand Reserve



CHARDONNAY 2017 VINEYARD

Appellation: Colchagua Costa Valley

The grapes for this wine come from the Huertos de Ucuquer Vineyard in the Colchagua Costa Valley, 19 kilometers from the Pacific Ocean, along the southern bank of the Rapel River, at parallel 24º, close to the mouth of the river and at a altitude of 170 meters above sea level.

The soil is granitic with a presence of clay and silt that lends the wines elegance and a mild mineral note. They are low in organic matter and have good drainage, with enables good root development and depth.

The climate is semi-arid coastal with a strong influence of the Pacific Ocean and the Rapel River. The mornings are cold, which encourages slow ripening with tremendous concentration of aromas and flavors in the grapes.

HARVEST

The 2016–2017 season had scant rainfall concentrated during the winter months of June and July. Temperatures rose as spring approached and reached highs that affected the physiological stages and ultimately, the yields. November saw record temperatures that were just over 2ºC higher than average. The high temperatures lasted throughout the season and resulted in lower yields per plant and the need to harvest 10 days earlier than normal.

Harvest took place on March 5 and 6, 2017.

VINIFICATION

The grapes were machine harvested at night and whole-cluster pressed immediately upon reaching the winery.

The juice obtained at low pressure was separated and fermented in stainless steel tanks. 25% of the juice was fermented in contact with oak and held on its suspended fine lees for 6 months prior to bottling.

WINEMAKER'S COMMENTS

Clean, bright, and yellow in color with aromas of white fruits such as pears, quince, and peaches, plus tropical fruits recalling pineapple and melon, as well as floral notes of acacia and jasmine intermingled with a subtle touch of toasted oak. Intense fruit flavors on the smooth and creamy palate with a complex, persistent finish and very good harmony between the fruit and the oak.

FOOD PAIRING

Vegetarian dishes, white meats such as chicken, turkey, and pork with cream-based sauces, smoked and grilled fish, baked shellfish; razor clams Parmesan, Indian food, and baba ganoush.

Serving temperature: 11°–13°C

TECHNICAL INFORMATION

Composition: 100% Chardonnay

Alcohol: 13.5

pH : 3.3

Residual Sugar: 3.4

Total acidity: 5.6

Aging: 6 months in stainless still with periodic lees stirring in contact with toasted and untoasted French oak.

Barrels: 15% of the wine was aged in third- and fourth-use barrels.