

# SUTIL®

*Limited Release*

## **CARMENÈRE 2017**

### **VINEYARD**

#### **Appellation: Colchagua Valley**

The Carmenere grapes grow in our San Jorge Vineyard, located in the heart of the Colchagua Valley on the southern bank of the Tinguiririca River, 55 kilometers from the Pacific Ocean and 45 kilometers from the Andes Mountains. The soils farthest from the river are deep, heavy, and rich in clay with good moisture retention and moderate fertility. The vines are 26 years old, planted to low density and trained to vertical shoot position, with California-type surface irrigation..

### **HARVEST NOTES**

The 2016–2017 season’s scant rainfall was concentrated in the winter months of June and July. Once the temperatures began to rise and throughout the spring, the high temperatures recorded affected some of the physiological stages, which in consequence, affected the final yields. Temperatures reached record highs in November that were more than 2°C above the average. The higher temperatures remained until harvest, which resulted in lower yields per plant as well as the need to move the harvest date up by approximately 10 days.

### **VINIFICATION**

The grapes were hand picked into 15-kilo boxes in late April and transported to the winery. The bunches were placed into small, closed stainless steel tanks with both pre- and post-fermentation macerations, for a total of 35 days of skin contact. Once the new wine was separated from its solids, it was racked to French oak barrels and aged for 16 months.

### **WINEMAKER’S COMMENTS**

Very deep and lively carmine-red in color with a ruby hue. The aromas show tremendous character and feature fresh red fruit such as plums and strawberries as well as blackberries and spicy notes of black and white pepper, cloves, and a bit of bay leaf that all meld with notes of mocha and fresh roasted coffee. The palate is smooth and very silky with abundant flavor and a long finish.

### **PAIRING SUGGESTIONS**

Ratatouille, lamb, grilled swordfish, pasta with pesto, vegetable casseroles, and creamy cheeses, as well as typical Chilean dishes such as pastel de choclo (corn-topped beef & chicken pie), humitas (Chilean-style tamales), and charquicán (vegetable-jerky stew).

### **TECHNICAL INFORMATION**

Composition: 93% Carmenere, 4% Petit Verdot, and 3% Merlot

Alcohol: 13.5°

pH: 3.45

Residual Sugar: 3.8

Total Acidity: 5.5

Aging: 16 months in 300- and 500-liter French oak barrels

Barrels: 25% new, 75% second and third use.

Total Liters: 30,000

