

SUTIL®

Limited Release



SYRAH 2016

LIMARÍ VALLEY

TASTING NOTES

The intense ruby-red Sutil Limited Release Syrah is a faithful expression of the Limarí Valley. The nose stands out for a combination of ripe red fruits, jam, nutmeg, and elegant toast. The palate is smooth and voluminous with velvety tannins.

WINEMAKERS COMMENTS

The grapes underwent a 5-day cold maceration at 10°C prior to a 12-day fermentation at 22°–24°C to extract red-fruit aromas and prevent excessive tannin extraction. The new wine then remained on its skins for a 20-day post-fermentation maceration for greater volume and density. It was then aged in French and American oak for 14–15 months and another 6 months in the bottle prior to its release.

FOOD PAIRING

Ideal with game meats such as spit-roasted boar or venison and fatty birds such as duck or pheasant as well as strong-flavored cheeses such as Roquefort.

TECHNICAL INFORMATION

Composition: 85% Syrah – 11% Cabernet Sauvignon – 4% Petit Verdot.

Alcohol (%vol.): 14°

pH: 3.4

Total Acidity (gr/L): 6.2

Residual Sugar (gr/L): 4

Vineyard Age: 12 years