

SUTIL®

Reserve



CARMENERÉ 2016

VINEYARD

Appellation: Colchagua Valley

The Carmenère grapes grow in our San Jorge Vineyard on the southern bank of the Tinguiririca River in the heart of the Colchagua Valley, 55 km from the Pacific Ocean and 45 km from the Andes Mountains. The soils near the river are of alluvial origin with a clay-loam profile on the surface, tremendous depth, good drainage, and low fertility. The 26-year-old vineyard is trellised to low vertical shoot position with low density and California-style surface irrigation.

HARVEST NOTES

The 2015–2016 season was marked by the influence of the El Niño phenomenon, which results in late and abundant rainfall distributed throughout the growing and ripening periods. It is also associated with low temperatures, which presents a challenge to the viticultural and enological teams. April rain, in a season that already presented late ripening, made it necessary to harvest the Carmenère grapes earlier than normal to prevent possible fungal attacks. The grapes were picked in late April, with proper yields and health and good fruity balance and acidity.

VINIFICATION NOTES

The grapes were harvested mechanically and manually in late April and deposited into stainless steel tanks for a 2-day pre-fermentation cold maceration. The must was then inoculated with yeasts to initiate alcoholic fermentation, which lasted 8 days at 22°–25°C. Once dry, the new wine was racked and held in contact with French oak for 8 months. It was gently filtered prior to bottling.

WINEMAKER'S COMMENTS

Carmine red in color with a ruby-red hue. The nose offers aromas of red and black fruits such as plums, cherries, and blackberries as well as light herbal notes and a touch of toast, coffee, and mocha. The palate is smooth, and its fruity flavors meld well with the oak, all leading to a persistent finish.

FOOD PAIRING SUGGESTIONS

Stuffed pastas such as sorrentinos or ravioli, grilled vegetables, Chilean dishes such as *charquicán* (Andean hash), *humitas* (Chilean-style tamales), and *pastel de choclo* (corn-topped beef pie), spit-roasted lamb, and spicy pork ribs or chops.

TECHNICAL INFORMATION

Composition: 100% Carmenère

Alcohol: 13.5°

pH : 3.5

Residual Sugar: 3.9

Total Acidity: 5.5

Aging: 6-8 months in contact with French and American oak.

Barrels: 70% in third-use barrels for 6 months