

SUTIL®

Reserve

CHARDONNAY 2018

VINEYARD

APPELLATION: Colchagua Valley

The grapes for our Chardonnay are grown in our San Jorge Vineyard, on the southern bank of the Tinguiririca River, 55 kilometers from the Pacific Ocean and 45 kilometers from the Andes Mountains in the heart of the Colchagua Valley. The riverside soils are alluvial in origin with a deep layer of clay-loam on the surface, good drainage, and low fertility. The 26-year-old vineyard is planted to low density, trellised to a vertical shoot position, and flood-irrigated.

HARVEST NOTES

The quality of the 2018 vintage is very good. The season was characterized by lower-than-normal temperatures in spring and summer, which led to harvesting more than 10 days later than expected. Ripening was slow, even, and complete, resulting in an excellent harvest and grapes with very intense flavors and refreshing acidity.

VINIFICATION

The grapes were machine-harvested in the cool of the night from March 20 to April 2 and the grapes transported to the winery and gently pressed. The juice obtained was clarified for 36 hours at 13°C then fermented primarily in stainless steel tanks, with 20% fermented in fourth- and fifth-use French oak barrels. The wine remained on the lees for 3 months and did not undergo malolactic fermentation. It was lightly filtered prior to bottling.

TASTING NOTES

Bright yellow color with green tints, this wine offers tremendous ripe fruit typicity with aromas of peach, pineapple, kiwi, and quince along with subtle toasted oak notes. The palate has standout sweet fruit notes and well-integrated toast, while good acidity makes it juicy and refreshing. The finish is long and brimming with fruit.

PAIRING SUGGESTIONS

Pasta with seafood filling or creamy sauce, white meat such as chicken and rabbit, red-fleshed fish such as tuna, anchovy, mackerel, salmon, and trout. Game birds such as quail and pheasant.

TECHNICAL INFORMATION

Composition: 100% Chardonnay

Alcohol: 13°

pH: 3.35

Residual Sugar: 3.5

Total Sugar: 5.6

Aging: 2-3 months in contact with the fine lees.

Barrels: 20% fermented and 100% aged for 3 months in fourth- and fifth-use barrels.

