



SUTIL®

Reserve

MERLOT 2016

COLCHAGUA VALLEY

TASTING NOTES

Our Sutil Reserve Merlot is a refreshing wine with fruity aromas recalling plums, blueberries, and blackcurrants along with a spice touch of black pepper. It is well balanced on the palate with a smooth and pleasing finish.

WINEMAKER COMMENTS

The 10-day fermentation began with low temperatures that gradually rose to 24°C to preserve the fruity flavors and prevent excessive tannin extraction. The new wine remained on its skins for an additional 10 days for greater volume and density. Once malolactic fermentation was complete, the wine was aged in French oak barrels for 8–10 months.

FOOD PAIRING

Ideal with chicken, turkey, and pork. Also fares very well with pizza and different types of pasta.

TECHNICAL INFORMATION

Composition: 85% Merlot – 15% Cabernet Sauvignon

Alcohol (%vol.): 13°

pH: 3.6

Total Acidity (gr/L): 5.5

Residual Sugar (gr/L): 4.5

Vineyard Age: 24 years