



SUTIL®

Grand Reserve



CARMENÈRE 2015

COLCHAGUA VALLEY

TASTING NOTES

Deep, dark violet-red in color, the Sutil Grand Reserve Carmenère displays fruity aromas of blackberries, cherries, and plums as well as spice notes and a bit of mocha and coffee that develop during aging in French and American oak. The palate is well balanced with character, volume, and structure.

WINEMAKERS COMMENTS

The grapes were macerated for 72 hours at 10°C prior to fermentation, which lasted 10 days at 24°C to prevent excessive tannin extraction. The new wine remained on its skins for an additional 15-day post-fermentation maceration. Upon completion of the malolactic fermentation, the wine was aged for 12 months in French and American oak barrels and another 6 months in bottles prior to its release.

FOOD PAIRING

Ideal with different types of meats, such as beef, lamb, and pork. Also pairs very well with vegetables such as eggplants and mushrooms or with strong yellow cheeses.

TECHNICAL INFORMATION

Composition: 100% Carmenère

Alcohol (%vol.): 13°

pH: 5.4

Total Acidity (gr/L): 3

Residual Sugar (gr/L): 3.5

Vineyard Age: 24 years