

# SUTIL<sup>®</sup>

*Limited Release*



## CABERNET SAUVIGNON 2014

### MAIPO VALLEY

#### TASTING NOTES

The deep ruby-red Sutil Limited Release Cabernet Sauvignon embodies and delivers the best of the Maipo Valley. Fresh and spicy on the nose with outstanding aromas of blackcurrants, chocolate, and tobacco. The palate is robust and very well balanced with round tannins that lead to an elegant and persistent finish.

#### WINEMAKERS COMMENTS

The grapes underwent a 5-day cold maceration at 10°C prior to a 10-day fermentation at 24°C to conserve the fruity flavors and prevent excessive tannin extraction. The new wine remained on its skins for an additional 20–25-day post-fermentation maceration for greater volume and density. After malolactic fermentation, the wine was aged in French and American oak barrels for 14–16 months and another 6 months in the bottle before its release.

#### FOOD PAIRING

Ideal with all types of red meats and game such as boar, venison, and rabbit, as well as dishes made with Cabernet Sauvignon and cheeses such as Camembert and cheddar.

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#### TECHNICAL INFORMATION

Composition: 100% Cabernet Sauvignon  
Alcohol (%vol.): 14°  
pH: 5.3  
Total Acidity (gr/L): 2.7  
Residual Sugar (gr/L): 3.5  
Vineyard Age: 22 years