



SUTIL®

Reserve

CABERNET SAUVIGNON 2016

COLCHAGUA VALLEY

TASTING NOTES

Our Sutil Reserve Cabernet Sauvignon offers pleasing red-fruit aromas recalling strawberries, raspberries, cherries, and plums intermingled with notes of cinnamon and vanilla. The well-balanced palate has very nicely integrated tannins and good volume.

WINEMAKERS COMMENTS

The 10-day fermentation began with low temperatures and gradually rose to 24°C to preserve the fruity flavors and prevent excessive tannin extraction. The new wine was then left on its skins for an additional 10-day post-fermentation maceration 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 all types of red meats and game, such as boar, venison, and rabbit.

TECHNICAL INFORMATION

Composition: 100% Cabernet Sauvignon

Alcohol (%vol.): 13°

pH: 3.5

Total Acidity (gr/L): 5.5

Residual Sugar (gr/L): 3.9

Vineyard Age: 24 years