

SUTIL®

Reserve

SAUVIGNON BLANC 2018

VINEYARD

Appellation: Curicó Valley

The grapes for our Sauvignon Blanc grow very close to the Andes Mountains, just 10 km from the foot of the Peteroa Volcano, which rises nearly 4,000 m asl. The clay-loam soils are deep and derived from volcanic ash with good permeability and low fertility. The vines are trellised to vertical shoot position and drip irrigated. The vines are clonal, and this year's composition favors clone 242 over clone 1. The climate features cold nights with low temperatures that drop down from the Andes Mountains and bathe the foothills, where the vineyard is located, with low temperatures that hold until the early hours of the morning and gradually rise until late afternoon. This leads the grapes to ripen slowly.

HARVEST NOTES

The 2018 vintage is of very good quality. The season's primary characteristic was that the temperatures were lower than normal in the spring and summer, which delayed the harvest by more than 10 days later than expected. Ripening was slow, even, and complete, resulting in an excellent harvest and grapes with highly intense flavors and refreshing acidity.

VINIFICATION

The grapes were machine harvested at night and transported to the winery to be pressed. The juice obtained was clarified for 24–36 hours and then fermented in stainless steel tanks at 10°–16°C. During the fermentation, the wine was in contact with its lees for just a short time, and finally different tanks were combined. The final blend was lightly filtered prior to bottling.

WINEMAKER'S COMMENTS

Light green in color with tremendous aromatic intensity and citrus notes recalling grapefruit and limes along with other fruits such as passionfruit, gooseberries, and melon as well as herbal notes that are especially intense in this vintage. The palate stands out for its freshness as well as its fruity flavors and the long, refreshing finish.

PAIRING SUGGESTIONS

As an aperitif, with cheeses, or salads, as well as shellfish and white fish.

TECHNICAL INFORMATION

Composition: 100% Sauvignon blanc

Alcohol: 12.5

pH : 3.2

Residual Sugar: 3.3

Total Acidity: 5.9

Aging: 2–3 months in contact with fine lees.

