



SUTIL®
Grand Reserve



SAUVIGNON BLANC 2017

COLCHAGUA COSTA

TASTING NOTES

The Sutil Grand Reserve Sauvignon Blanc is a brilliant, light greenish-yellow in color with aromas that recall white fruits with a light touch of citrus and herbs. The palate is refreshing with a persistent finish.

WINEMAKERS COMMENTS

Fermentation lasted 21 days at 10°–14°C. The grapes were not macerated prior to fermentation, and the new wine did not undergo malolactic fermentation. It was held in stainless steel tanks and barrels.

FOOD PAIRING

Ideal with ceviche, grilled white fish, goat cheese, green salads, vegetarian dishes, and shellfish.

TECHNICAL INFORMATION

Composition: 100% Sauvignon Blanc

Alcohol (%vol.): 13°

pH: 3.2

Total Acidity (gr/L): 6.2

Residual Sugar (gr/L): 3.5

Vineyard Age: 5 years