



WINEMAKER

Alvaro Espinoza and Juan Carlos Faúndez

FARMING

Sustainable

VARIETALS

Carmeneré, Merlot, Petit Verdot

FEATURES

Bottle, Cork, Vegan

ABV

14%

AVAILABLE SIZES (L)

0.750



Sutil

Chono Carmeneré 'Single Vineyard' Colchagua Valley

CHILE, CENTRAL VALLEY, MAIPO VALLEY



WINERY OVERVIEW

Sutil was founded by celebrated Chilean agricultural impresario Juan Sutil. Viña Sutil is the result of the family's drive and love of agriculture and the rural life since they arrived in Chile from Spain in 1850. In 1995, guided by Juan Sutil's enterprising spirit, and driven by the desire to contribute to the development of Chile's wine industry, Viña Sutil was established in the Colchagua Valley. This dream expanded in its early decades to the country's top denominations of origin, from Limarí in the north to the coastal Leyda Valley, from the renowned Maipo Valley in central Chile to the southern valleys of Maule, Curicó, and Cauquenes, with an unwavering commitment to creating wines that are genuine ambassadors of Chilean wine.

Juan was born in Santiago, the fifth of seven siblings. His father was a farmer who encouraged him from a young age to enter the business world, where his outgoing personality and talent as an entrepreneur earned him great success. He started working in business at a young age, and at 22, Juan became the youngest director in the history of the National Agricultural Society (SNA), a trade association that represents business owners in the Chilean agricultural sector who actively participate in Chile's trade agreements with Mercosur and the World Trade Organization.

After working on food agriculture businesses for several years, Juan founded Viña Sutil in 1995 with the goal of demonstrating Chile's potential as a producer of fine, high quality wines. Juan has given talks and presentations at conferences to promote the development of Chilean agriculture, most notably his idea of developing a "water highway" to bring water to zones where it is scarce. In 2008, as part of the celebration of its 150th anniversary, the Chilean Chamber of Commerce named Juan "Businessman of the Year" in recognition of his contributions to Chile's agro-industry.

The outstanding Chilean winemaker Álvaro Espinoza founded CHONO in 2004 with the idea of offering wines that would take consumers on an emotional journey through the most interesting denominations of origin that Chile has to offer. Chono has been a part of Chile's flourishing modern wine industry from the beginning. And given the quality of its wines, its identity associated with Chile's indigenous peoples, in 2009, the renowned agricultural entrepreneur and founder of Viña Sutil Juan Sutil decided to take control of the project to show the potential of Chile as a high-quality origin both domestically and internationally.

The Chono people are essentially nomadic from south of Chile, and that characteristic is reflected in the wines, which are not restricted by origin, but rather by the quality expressed in the vineyards from vintage to vintage. Each vineyard has been carefully selected and planted to specific varieties so that each terroir expresses its character and fruit potential.

CHONO is the name of the indigenous group that originally inhabited the Chono Archipelago in Chilean Patagonia. They moved constantly from island to island, with no fixed residence, and spent a large part of their lives in their *dalcas*, the canoe-like boats they used to move from one spot to the next. Charles Darwin described the Chonos as intrepid pioneers and great paddlers characteristics that also describe the Chono team of viticulturists and winemakers who constantly travel around Chile in search of the best places to create exceptional wines.

VINEYARD

93% Carmenère, 4% Petit Verdot and 3% Merlot

VINIFICATION

Cold maceration for 5 days at 10 °C before fermentation and post fermentative maceration for 35 days to extract volume and density. Fermentation in stainless steel tanks for 10 days, starting at very low temps with a maximum of 24 °C to preserve fruity flavors and avoid tannin over extraction. pH : 3.48. Residual Sugar: 2.72 g/l. Total Acidity: 5.51 g/l

AGING

Aged in 300- and 500-liter French oak barrels for 16 months. Barrels: 25% new, 75% second and third use.

TASTING NOTES

Deep in color with a ruby hue. Aromas of fresh plums, strawberries, and blackberries with spicy notes of black and white pepper, cloves, and a bit of bay leaf that meld with mocha and fresh roasted coffee. The palate is smooth and silk with abundant flavor and a long finish.

