

Sucre is born on the most traditional wine valleys of Chile, vineyards located between the two big mountain ranges: the Andes and its smaller sister, the Cordillera de la Costa (coastal mountain range).

Its grapes are also the most emblematic of the country, and in the Sucre range we seek to produce wines that refers to our beginnings in this amazing country. If our Tunquen wines are the representation of the cold Chilean coast, Sucre reminds us of the hot summer days in the southern Colchagua and Maule regions.

The poet Carlos Covarrubias was inspired by love and the Chilean sky when he wrote this poem specially to SUCRE

Dicen que las estrellas del sur rugen de día, hablan de noche, gimen al amanecer.

*Dicen que esperan, que ansian, que siempre están atentas
al amor de los hombres.*

Cuentan que solo de ahí les nace el fulgor y el brillo.

*La esperanza es fresca, la sorpresa tímida, nosotros
incautos como las alas de la risa:*

Tu matinal desplegando las fragancias de la noche brava

SUCRE GRAN RESERVA 2009 CARMENERE VALLE DEL MAULE ■ CHILE

VINTAGE 2009

GRAPE VARIETAL 85% Carmenere 15% Merlot

SOURCE Chile (Maule Valley, Loncomilla Sub Valley)

CLIMATE Mediterranean, cold and with rainfall in the winter, drier and rising temperatures in spring. Summer is hot and dry, but the breeze coming from the Loncomilla river tends to cool off the high temperatures. Dry autumn.

SOIL Formed by stones, gravel and sand brought over the centuries by the rivers that flooded the valley during the winters.

VINEYARDS and WINEMAKING Loncomilla is characterized by a mild climate and also by the history that has witnessed. That is the place where some of the first vines were planted in Chile, and until nowadays many of the oldest plants in the country still are productive. The Merlot, which is an early variety, is harvested manually in the second week of March, while the Carmenere – the Chilean flagship grape, and which dominates this blend - was harvested over a month later. The vinification began with a maceration at 5°C for 5 days, followed by fermentation in stainless steel tanks at 28-30°C for 7 days and a new maceration for another 10 more days. It was aged in used, American and French barrels for 24 months and after this period, kept in bottles for another 10 months until reach their its full potential. To keep all of its qualities, it was not filtered, and that's why you can find some deposits inside.

ALCOHOL 14.5° GL

ACIDITY 5.1g/L

PH 3.6

REDUCING SUGARS 2.9g/L

RECOMMENDED SERVING TEMPERATURE 18°C




Marcos Attilio


Angela Mochi