

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 a 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 sólo 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

VINTAGE 2011

GRAPE VARIETAL 100% Cabernet Sauvignon

SOURCE Chile (Colchagua Valley)

CLIMATE Mediterranean, rainy and cool winters. Hot and dry during summer, progressing to lower temperatures in the fall. These characteristics favor the development of color in red wines, as well the evolution of flavor and matured tannins.

SOIL sandy loam with good drainage

VINEYARDS and WINEMAKING The vines are planted in trellis, with an approximate yield of 9.000kg/ha. Harvest is manual and was held in late April. The vinification began with a pre-fermentation maceration at 5°C for 5 days. Fermentation took place in stainless tank at 26-28°C for 10 days, followed by a post-fermentation maceration during 5 days. It was aged primarily in French oak for 10 months. To keep your best features, this wine was not filtered and therefore may contain some deposits.

ALCOHOL 13.5° GL

ACIDITY 5.1 g/L

PH 3.6

REDUCING SUGARS 2.9 g/L

RECOMMENDED SERVING TEMPERATURE 18° C

SUCRE RESERVA 2011 CABERNET SAUVIGNON VALLE DE COLCHAGUA ■ CHILE




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