

CORRALILLO

SAUVIGNON BLANC 2013



Description:

Pale yellow in color with hints of green, the nose shows mineral and herbal notes with citrus flavors such as grapefruit and tropical fruit. Good weight on the palate with a balanced natural acidity and freshness with a balanced and elegant finish.

Winemaker's Notes:

The wine is made from three different clones of Sauvignon Blanc, Each clone is planted in different lots of our coastal climate vineyards located in the San Antonio Valley. The exceptional conditions of soil and solar exposition add more aromatic complexity to the final blend. Organic and Biodynamic winegrowing aim to ensure good ventilation and good sunlight, in order to avoid vine diseases and to improve the development of aroma components. Each plot was hand harvested, in search of optimal grape maturity. Some grapes were whole-cluster pressed and others were destemmed and underwent a cold soak for 5 hours, looking for the best aromatic expression, freshness and great volume on the palate. The fermentation was conducted in stainless steel tanks of different volumes at low temperatures for 30 days, and then stirred for three months to enhance the aromatic complexity, texture and mouthfeel of the wine.

Serving Hints:

Perfect for appetizers or fresh vegetable salads and sea food, especially ceviche . A classic combination is Sauvignon Blanc with clam chowder: the acid in the wine cut through the cream of the soup to leave a refreshing, clean feeling on the palate.

PRODUCER:	Matetic Vineyards
COUNTRY:	Chile
REGION:	San Antonio Valley
GRAPE VARIETY:	100% Sauvignon Blanc <i>*Certified Organic Grapes</i>
TOTAL ACIDITY:	4.5 g/l
RESIDUAL SUGAR:	1.2 g/l
pH:	3.1

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	37.4	10.82	12	14.37	6X11	81599201010-0

