

MATETIC

EQ CHARDONNAY 2015



Description:

This is a Chardonnay with a light and brilliant yellow color. The nose has citric and tropical fruit aromas that blend beautifully with flavors of honey and peaches, along with a distinct salty minerality. On the palate it is a full, voluptuous wine displaying freshness and volume without an overtly up-front acidity.

Winemaker's Notes:

The grapes for EQ Chardonnay come from Estate vineyards in "Valle de Rosario." The soils are clay on the surface with sandy clay underneath. The grapes develop different characteristics due to the different exposure to the sun in each sector. The grapes were hand-harvested and submitted to a strict selection. After cooling, the grapes were gently pressed in order to obtain a clear and pure juice. The must was fermented using only native yeasts, in French oak barrels of varying sizes (15-percent new). The wine was finished with only a small percentage of Malolactic fermentation to enhance the mouthfeel and aromatic complexity. It remained in barrels on fine lees for 12 months, with 6 months' lees stirring to develop volume, roundness and well-integrated wood.

Serving Hints:

EQ Chardonnay is ideally served with seafood and shellfish, white meat such as chicken and pork, pastas in cream sauces and mature cheeses.

PRODUCER:	Matetic Vineyards
COUNTRY:	Chile
REGION:	San Antonio Valley
GRAPE VARIETY:	100% Chardonnay *Certified Organic Grapes
RESIDUAL SUGAR:	2.0 g/l
TOTAL ACIDITY:	6.7 g/l
pH:	3.15

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14%	37.40	11.41	12	14.96	5X12	81599201001-8

