

MATETIC

EQ 'COASTAL' SAUVIGNON BLANC 2014



Description:

This wine is a very pale yellow color, with light green hues. The nose is complex and delicate, with aromas of citrus and tropical fruit such as mango, papaya, cherimoya and lime peel, intertwined with herbs notes. Refreshingly crisp on the palate, with concentrated fruit flavors and a persistent minerality on the finish.

Winemaker's Notes:

The grapes come from the area of "Valle Hermoso" (Beautiful Valley) located 6 miles from the Pacific Ocean, where the vineyards are planted on slopes and benefit from the cool maritime climate, which allows each clone to develop special characteristics. The predominant solid type is decomposed granite with a presence of mica on the upper tier. The deep subsoil is not heavy, allowing root penetration and balanced growing, thanks to the winery's organic and biodynamic management. A careful manual harvest was carried out at the end of March. The grapes underwent a cold soak for 6 to 8 hours before pressing under a layer of inert gas, preserving the grapes' aromatic potential. Fermentation was conducted under controlled low temperatures in stainless steel tanks. The wine was aged in contact with fine lees for four months. Fifteen percent was fermented in concrete amphora vessels ("eggs") and neutral oak barrels to enhance the mineral notes, texture and mouthfeel of the final wine.

Serving Hints:

This Sauvignon Blanc is ideally served with oily fishes such as salmon or bluefish, cerviche, sea urchin, oysters and sharp cheeses, like blue.

PRODUCER: Matetic Vineyards

COUNTRY: Chile

REGION: San Antonio Valley

GRAPE VARIETY: 100% Sauvignon Blanc

**Certified Organic Grapes*

RESIDUAL SUGARS: 1.12 g/l

TOTAL ACIDITY: 6.5 g/l

PH: 3.09

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	38.9	9.64	12.59	13.33	5X10	81599201007-0

