

MATETIC EQ SAUVIGNON BLANC 2009

Description:

A very pale yellow colored Sauvignon Blanc, with subtle greenish tones. The aromas are of clean and delicate tropical fruits, citric and lemon blossoms. The palate is complex, intense and persistent. Along with the fruits and flowers, mineral notes are evident. The acidity balances the soft sweetness of the fruity flavors, giving to the wine structure, balance and storage potential.

Winemaker's Notes:

The grapes used in this wine are clone 242 and come mainly from a mountainside with northern exposure with small amounts coming from one with western exposure and the other north-eastern (cooler climate). Soils are of clay-sandy texture, with reddish clay on the first 60 cm. and decomposed granitic rock, rich in quartz below the surface. Careful foliage handling resulted in a slow maturation and an excellent health for the grape. 70% of the juice was fermented in small stainless steel tanks. 30% of the grapes were macerated in cold for 6 hours previous to the press. Fermentation was performed using four types of yeasts to obtain a more complex wine. Once the fermentation was finished, the sediment movement done during the months of storage on barrels and tanks gave the wine a firm structure and volume on the palate.

Serving Hints:

This wine is best served chilled with fish, sheep's milk cheeses. An excellent accompaniment to sushi

PRODUCER:	Matetic Vineyards
COUNTRY:	Chile
REGION:	San Antonio Valley
GRAPE VARIETY:	100% Sauv Blanc *Certified Organic Grapes
ALCOHOL	14.5%
RESIDUAL SUGAR:	2.1 g/l
TOTAL ACIDITY:	4.24 g/l
PH:	3.1
EXCLUSIVE US IMPORTER:	QUINTESSENTIAL WINES 1310 Second Street Napa, CA 94559



Pack	Size	Alc%	Lbs	L	W	H	Pallet	UPC
12	750ml	14.5	38.9	9.64	12.59	13.38	5X14	81599201000-1

