

MATETIC

EQ SAUVIGNON BLANC 2010



Description:

This wine is a straw-like pale yellow color. On the nose, there are aromas of mixed minerals, soft flowers and ripe tropical fruit – complex, delicate and very elegant, carrying through to the palate. The mouth is concentrated; its potent acidity achieves the perfect balance with intense flavors. It has a strong body with great structure and will gain complexity in the bottle.

Winemaker's Notes:

The 2010 vintage grapes come from different biodynamic and organically-managed fields, located in the Valle de Rosario, all very close to where Matetic's vinification facilities are located. The majority of the vineyards are on hillsides, all with different exposures and where the soil has a sandy clay texture, with reddish clay for the first layer, and decomposed granite rock rich in quarters at greater depths. Planting density is 3.030 plants per hectare, which allows for a correct expression of vigor in the plants. To obtain the body and complexity that defines this wine, 14% of the final mixture was fermented in second-use old French oak barrels, with the rest of the juice fermented in stainless steel containers after macerating the grapes at low temperatures for an average of three hours. Once fermentation is finished, the fine lees were periodically moved around during the seven months of storage in barrels and tanks, giving the wine a firm structure and great mouthfeel.

Serving Hints:

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

PRODUCER: Matetic Vineyards
COUNTRY: Chile
REGION: San Antonio Valley
GRAPE VARIETY: 100% Sauv Blanc
 *Certified Organic Grapes
TOTAL ACIDITY: 4.24 g/l
PH: 3.1

EXCLUSIVE USA

IMPORTER: Quintessential Wines
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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	5X14	81599201000-1

