



CORRALILLO

2017

**CORRALILLO
CHARDONNAY**

WINE DATA

Producer

Matetic Vineyards

Region

San Antonio Valley

Country

Chile

Wine Composition

100% Chardonnay
Certified Organic Grape

Alcohol

14%

Total Acidity

3.22 g/l

Residual Sugar

1.59 g/l

pH

3.3

DESCRIPTION

Pale yellow in color, this Chardonnay offers fresh citrus and tropical fruit aromas, with white flowers and mineral hints. The texture is soft & balanced, with precise acidity, while also exhibiting a persistent, complex and fresh finish. It is a classic Chardonnay that expresses its origin in a coastal climate.

WINEMAKER NOTES

The grapes for Corralillo Chardonnay are sourced from El Rosario Valley, which is characterized by having a coastal Pacific climate ideal for this variety, insuring a slow ripening of the grapes, a fresh acidity and a very good concentration of aromas and tastes. The granite soils, with different compositions and topographies, favor the optimal development of the vines, providing unique, "high quality" fruit. The 2017 harvest started on March 23rd, with excellent fruit conditions. The must was obtained through traditional and gentle pressing, without rotation. 30% of the juice was fermented in stainless steel tanks of different sizes, forming the fresh, mineral component, while the rest was fermented in French oak barrels of different volumes, where the wine's complexity, volume and depth are achieved. During its 10 months in barrels, periodic batonnage took place. A soft malolactic touch (10%) added just enough creamy texture, balance and rich mouthfeel.

SERVING HINTS

This Chardonnay is ideally served with seafood, white meat such as chicken, Asian food, paella and pastas. Ideally serve chilled (at around 54° F).

