

MATETIC CORRALILLO CHARDONNAY 2014



Description:

This Chardonnay is pale yellow in color. It offers attractive fresh tropical citrus and floral aromas with mineral hints. Firm and fresh, the mouth-watering acidity is balanced by a delicate yet balanced palate. It ends with a long and lingering finish.

Winemaker's Notes:

The grapes for our Chardonnay Corralillo are sourced from vineyards located in the Rosario Valley. The area is characterized by a predominantly marine-type climate, which allows the grapes to slowly ripen and develop complex flavors while maintaining a pleasing natural acidity. Soils consist of granite in various stages of decomposition, some characterized by a high proportion of quartz and others in volcanic decomposed materials. The different topographies were both essential and ideal for the optimal growth of the vines, resulting in a highest quality fruit plenty of varietal expression. The grape juice was extracted from the press without rotations. 35% was fermented in stainless steel tanks to retain its freshness and mineral character. The rest was fermented in French oak barrels in order to enhance the complexity, volume as well as the intensity of the final blend. During the barrel aging, we work periodically with yeast lees – using methods such as fine lees stirring (batonnage). Malolactic fermentation adds just a touch of roundness, balance and rich mouth feel

Serving Hints:

This Chardonnay is ideally served with seafood, white meat such as chicken, Asian food and pastas.

PRODUCER:	Matetic Vineyards
COUNTRY:	Chile
REGION:	Rosario Valley
GRAPE VARIETY:	100% Chardonnay
RESIDUAL SUGAR:	1.8 g/l
TOTAL ACIDITY:	3.7 g/l
pH:	3.24

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14%	37.4	10.82	12	14.37	6X11	81599201004-9

