

2016 CORRALILLO PINOT NOIR

WINE DATA Producer

Matetic Vineyards

Region San Antonio Valley

> <u>Country</u> Chile

Wine Composition
100% Pinot Noir
Certified Organic Grape
Alcohol
13%
Total Acidity
5.43 g/l
Residual Sugar
2.23 g/l

рΗ

3.35

DESCRIPTION

Corralillo Pinot Noir is an intense red color, with aromas of red fruit, strawberries and raspberries and some blueberries, along with subtle spice notes that are distinctive in this variety. The palate is rich, with elegant, soft tannins, vibrant acidity and a long, juicy finish.

WINEMAKER NOTES

Most of the grapes for the 2016 vintage come from Matetic's oldest organic vineyards, on slopes with excellent sun exposure, in El Rosario Valley. The soil is granite, with low fertility and very good drainage. In addition, 15% of the grapes come from the Valle Hermoso vinevards located 13 kilometers from the sea, where the maritime influence provides a unique tipicity, with ideal aromas and acidity. The grapes were handharvested at low temperatures to maintain the characteristics of the fruit. Whole bunches and berries were sorted and transferred by gravity to stainless steel tanks with capacity between 5 and 8 tons. They were then macerated over seven days at low temperatures, being softly punched down to extract the intense color and red fruit aromas. Fermentation was accomplished with both native and specially selected yeasts and a set of extraction management techniques were used in order to achieve a greater complexity and expression from each clone separately. Finally, the wine was placed in French oak barrels for 11 months to improve tannins evolution and correct aromas.

SERVING HINTS

This wine is ideally served with oily fishes such as salmon or bluefish, goat cheese, cured ham, light red meats, pastas and spicy foods

