



2016 MATETIC EQ CHARDONNAY



WINE DATA

Producer
Matetic Vineyards

Region
San Antonio Valley

Country
Chile

Wine Composition
100% Chardonnay
Certified Organic Grape

Alcohol
14%

Total Acidity
6.7 g/l

Residual Sugar
2.0 g/l

pH
3.15

DESCRIPTION

This is a Chardonnay with a light and brilliant yellow color. The nose has citric and tropical fruit aromas that blend beautifully with flavors of honey and peaches, along with a distinct salty minerality. On the palate it is a full, voluptuous wine displaying freshness and volume without an overtly up-front acidity.

WINEMAKER NOTES

The grapes for EQ Chardonnay come from Estate vineyards in "Valle de Rosario." The soils are clay on the surface with sandy clay underneath. The grapes develop different characteristics due to the different exposure to the sun in each sector. The grapes were hand-harvested and submitted to a strict selection. After cooling, the grapes were gently pressed in order to obtain a clear and pure juice. The must was fermented using only native yeasts, in French oak barrels of varying sizes (15-percent new). The wine was finished with only a small percentage of Malolactic fermentation to enhance the mouthfeel and aromatic complexity. It remained in barrels on fine lees for 12 months, with 6 months' lees stirring to develop volume, roundness and well-integrated wood.

SERVING HINTS

EQ Chardonnay is ideally served with seafood and shellfish, white meat such as chicken and pork, pastas in cream sauces and mature cheeses.