



2017
MATETIC
EQ 'COASTAL'
SAUVIGNON BLANC

WINE DATA

Producer
Matetic Vineyards

Region
Casablanca Valley

Country
Chile

Wine Composition
100% Sauvignon Blanc

Alcohol
13.5%

Total Acidity:
7.0 G/L

Residual Sugar
1.4 G/L

pH
3.19



DESCRIPTION

This wine is a very pale yellow color, with light green hues. The nose is complex and delicate, with aromas of citrus and tropical fruit such as mango, papaya and grapefruit peel, with herbs notes. The palate displays fresh and concentrated fruit flavors and a salty mineral dimension leading to a lingering finish.

WINEMAKER NOTES

The grapes come from the area of “Valle Hermoso” (Beautiful Valley) located 6 miles from the Pacific Ocean, where the vineyards are planted on slopes and benefit from the cool maritime climate, which allows each clone to develop special characteristics. The predominant soil type is decomposed grey granite with a presence of iron-rich mica. The loose subsoil allows root penetration and balanced growing, thanks to the winery’s organic and biodynamic management. A careful manual harvest was carried out at the end of March. The grapes underwent a cold soak for 6 to 8 hours before pressing under a layer of inert gas, preserving the grapes’ aromatic potential. Fermentation was conducted under controlled low temperatures in stainless steel tanks. The wine was aged in contact with fine lees for four months. 30% percent was fermented in concrete egg-shaped vessels and neutral oak barrels to enhance the mineral notes, texture and mouthfeel of the final wine.

SERVING HINTS

This Sauvignon Blanc is ideally served with fish, especially raw fish dishes like ceviche, tuna carpaccio, sushi, oysters, scallops, salads, and goat or blue cheeses.