

MATETIC

EQ CHARDONNAY 2014



Description:

EQ Chardonnay is a pale yellow color with golden shadings. The nose is intense, with ripe and elegant aromas, and offers tropical fruit and citrus. The nose is bursting with rich honey and peach aromas, along with a distinctive salty-savory contrast which is the proper expression of the Matetic biodynamic vineyards and terroir. It is fresh and lively on the palate, with a concentrated, long and lingering finish.

Winemaker's 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 percentage of Malolactic fermentation to enhance the mouthfeel and aromatic complexity. It remained in barrels on fine lees for 11 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.

PRODUCER:	Matetic Vineyards
COUNTRY:	Chile
REGION:	San Antonio Valley
GRAPE VARIETY:	100% Chardonnay *Certified Organic Grapes
RESIDUAL SUGAR:	1.6 g/l
TOTAL ACIDITY:	5.9 g/l
pH:	3.3

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	37.74	11.41	12	14.96	5X14	81599201001-8

