

# EQ

## PINOT NOIR 2012

### Description:

This wine has an intense violet-red color. In the nose, red fruits dominate, including ripe cherries and strawberries, mixed with earthy, mineral notes. The aromas and flavors are delicate, but at the same time concentrated, with a complex structure and a soft, full palate, well-balanced acidity and sweet, supple tannins. It has a persistent and elegant finish.

### Winemaker's Notes:

This 2012 vintage comes from Matetic's vineyards in Casablanca Valley -- less than 10 miles from the Pacific Ocean. The constant sea breeze, which converts into temperatures that are no higher than 75°F (24° C) during the growing season, and the granite composition of the soil, results in a "terroir" that is excellent for the maturity of these grapes. The entire management of the vineyards, from pruning to harvest, is done under biodynamic agricultural principals. The grapes were harvested manually and then deposited by gravity into 5 and 2 ton capacity tanks. Cold maceration (for aroma and flavor extraction) took place over seven days, followed by fermentation with only indigenous yeasts, alternating different pump-over and thridding techniques to achieve the correct extraction of color, aroma and taste. Finally, the wines were placed in French oak barrels of varying sizes where malolactic fermentation took place over 14 months, followed by final bottling.

### Serving Hints:

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



### PRODUCER:

Matetic Vineyards

### COUNTRY:

Chile

### REGION:

Casa Blanca Valley

### GRAPE VARIETY:

100% Pinot Noir

**\*Certified Organic Grapes**

### RESIDUAL SUGAR:

2 g/l

### TOTAL ACIDITY:

3.78 g/l

### pH:

3.39

### QUINTESSENTIAL

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[www.quintessentialwines.com](http://www.quintessentialwines.com)

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14.0%	37.74	11.41	12	14.96	5X14	81599201002-5

