

EQ

PINOT NOIR 2013

Description:

This wine has an intense violet-red color; deep and bright. The nose reveals concentrated red fruits, 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 supple tannins. It has a persistent and elegant finish.

Winemaker's Notes:

This 2013 vintage comes from Matetic's vineyards in Casablanca Valley -- six 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 hand-harvested 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 punch-down techniques to achieve the correct extraction of color, aroma and taste. Finally, the wine was 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: 1.88 g/l
TOTAL ACIDITY: 3.26 g/l
pH: 3.45

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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	81599201002-5

