

CORRALILLO

SAUVIGNON BLANC 2015



Description:

This wine is a pale lime-yellow color, with an intense mineral and herbal nose, full of citrus aromas such as grapefruit and tropical fruits. The palate is soft and fresh, with pleasant roundness and a long, lasting finish.

Winemaker's Notes:

The wine is made from three different Sauvignon Blanc clones, each of them planted in different quarters of the winery's coastal vineyards with exceptional soil and sun exposure conditions. The organic and biodynamic grape-production is focused on providing optimal lighting and ventilation conditions with the purpose of avoiding disease and stimulating the development of the aromatics of this varietal. Each plot is hand-harvested, in search of optimal grape maturity. Some grapes underwent whole-cluster pressing and others were destemmed and underwent a cold soaking for 8 hours, in order to achieve a wine of great aromatic intensity and mouthfeel. Fermentation was conducted in stainless steel tanks of different volumes for under low temperatures for 30 days, and then matured on fine lees with stirring over three months prior to bottling to enhance complexity and texture.

Serving Hints:

This Sauvignon Blanc is ideally served with fish and shellfish, from lobster and crab to oysters or clams-on-the-half shell, as well as fresh vegetable salads, cerviche or fish cooked "a la plancha."

PRODUCER: Matetic Vineyards
COUNTRY: Chile
REGION: San Antonio Valley
GRAPE VARIETY: 100% Sauvignon Blanc

***Certified Organic Grapes**

TOTAL ACIDITY: 4.5 g/l
RESIDUAL SUGAR: 1.2 g/l
pH: 3.2

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	37.4	10.82	12	14.37	5x10	81599201010-0

