

CORRALILLO

SAUVIGNON BLANC 2017



Description:

This wine is a pale bright yellow color, with green hues and an intense mineral and herbal nose, full of citrus aromas such as grapefruit and tropical fruits. The palate is fresh and juicy, with refreshing acidity, great volume and a long and elegant finish.

Winemaker's Notes:

The wine is made from four different Sauvignon Blanc clones (Davis 1, 297, 242, & 107) each of them planted in different blocks 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 & ventilation conditions with the purpose of avoiding disease and stimulating the development of the aromatics of this varietal. The first 3 clones develop an intense aromatic and tropical fruit expression, where the fourth shows more herbal aromas. Harvest was done from February 20th until March 20th. The Summer's hot, dry weather caused an early harvest. Whole bunches were pressed, and only destemmed grapes underwent a cold soak for 8 to 10 hours, in order to develop a fresh wine with intense aromatic expression. Fermentation was done in stainless steel tanks of different sizes at low temperature for 30 days and then fine lees were pumped over for 3 months to enhance aromatic 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, ceviche or pan-seared fish.

PRODUCER:	Matetic Vineyards
COUNTRY:	Chile
REGION:	San Antonio Valley
GRAPE VARIETY:	100% Sauvignon Blanc *Certified Organic Grapes
ALCOHOL %:	13.5%
TOTAL ACIDITY:	6.4 g/l
RESIDUAL SUGAR:	1.3 g/l
pH:	3.22

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	37.4	10.82	12	14.37	5x12	81599201010-0	n/a

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