

# 2017 CORRALILLO WINEMAKER'S BLEND

## WINE DATA Producer

Matetic Vineyards

Region San Antonio Valley

Country
Chile

65% Syrah,

18% Cabernet

## Wine Composition

Franc,
13% Malbec,
4% Merlot
Alcohol
14%
Total Acidity
3.42 g/l
Residual Sugar
2.20 g/l

рΗ

3.51

#### DESCRIPTION

Corralillo Winemaker's Blend has a deep, brilliant red color with violet tones. The aromatic and concentrated nose offers red fruits, chocolate, spices, and herbs. This wine has a complete mid-palate, with smooth and round tannins. Each variety contributes complexity. The Cabernet Franc adds structure and tannins. The Malbec lends floral notes. The Syrah delivers spices along with notes of violets and damp earth. The result is a complex and long-lasting wine with well-integrated oak.

# WINEMAKER NOTES

The 2017 season was short, with a warm, stable summer that saw sunny mornings and warm afternoons. The fruit was in very good condition, and all of the components ripened correctly while conserving the natural acidity. The grapes came from the winery's oldest vineyards in Rosario (planted on hillsides with great sun exposure). The soils are primarily of colluvial-granitic origin, rich in quartz, and with excellent drainage and low fertility. The varieties in this blend were managed according to the principals of biodynamic agriculture, with very specific techniques for each to ensure the proper varietal expression, ripeness and concentration.

Each grape varietal was submitted to cold maceration for seven days prior to alcoholic fermentation, and then a set of specific oenological techniques was used for each component in order to bring out the characteristics of each one. Each lot was aged 18 months in French oak barrels from different coopers, forests and toasting levels. Finally, the blend was made using specific percentages of each one of the lots to achieve a balanced and complex wine.

## SERVING HINTS

Decanting recommended. Suggested serving temperature of 64.4° F (18° C). Ideally served with red meats, barbecues, lamb, pasta, spicy foods, and aged cheeses.

