CORRALILLO

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SAUVIGNON BLANC

Matetic

WINE DATA <u>Producer</u> Matetic Vineyards

Region San Antonio Valley

> Country Chile

Wine Composition 100% Sauvignon Blanc Certified Organic Grapes <u>Alcohol</u> 13.5% <u>Total Acidity</u> 6.4 g/l <u>Residual Sugar</u> 1.0 g/l <u>pH</u> 3.19

2021 corralillo sauvignon blanc

DESCRIPTION

Brilliant yellow color, with green hues. The nose presents herbal and mineral notes, as well as citrus notes like grapefruit, and tropical fruit like papaya and mango. The acidity is fresh and juicy, the palate is balanced and elegant, and the finish has a saline note.

WINEMAKER NOTES

The 2021 growing season was characterized by a very cool, cloudy summer that slowed the plants' metabolism, ripening the fruit slowly without losing acidity or aromatic character. This wine incorporates Sauvignon Blanc clones 242; Davis 1 and 107. Each one of these clones is planted in a distinct block of the winery's coastal vineyards in the San Antonio and Casablanca valleys. With verv decomposed soils of granite-quartz composition, exceptional soil lends very complex this components to the final blend. The organic and biodynamic agriculture means good conditions of light and air that stimulate the ideal ripening and development of the aromatic components typical of this variety, as well as the ability to help prevent diseases that may affect the bunches. Handharvested. Cold maceration of de-stemmed grapes took place for 8-10 hours. Fermentation took place at low temperatures in stainless-steel tanks of various sizes for 30 days.

SERVING HINTS

Excellent as an aperitif, or paired with fresh shellfish, like oysters with green chili sauce, or lean fish prepared as sashimi or ceviche.

Quintessential Wines