

WINE DATA Producer

Region San Antonio Valley

Matetic Vineyards

Country Chile

Wine Composition 100% Chardonnav Alcohol 14% **Total Acidity** 4.93 g/l Residual Sugar 1.60 g/l pН 3.39



2017

MATETIC EQ

CHARDONNAY

DESCRIPTION

Subtle-yellow in color, with aromas of citrus and tropical fruits, white flowers, and a hint of minerality. The palate is smooth and balanced, with precise acidity that delivers a complex and fresh finish. The long finish is a classic expression of Chardonnay, thanks to the coastal climate of the winery's vineyards.

WINEMAKER NOTES

This wine is made with organic grapes. The 2017 vintage was very warm, with December and January sustaining very high temperatures accompanied by forest fires throughout the country. The grapes were harvested in mid-March, a date that allowed for balanced flavors. It was a good year in general for producing opulent, lush wines.

The grapes come from selected Mercier clones, biodynamically managed in the El Rosario Valley. The soils of the vineyard have a granite-sandy texture with good porous layers. The coastal influence allows for a low ripening and great concentration of aromas and flavors in the must. The wine is aged for 11 months in French oak barrels of varying sizes.

SERVING HINTS

Suggested serving temperature of 53.6 F (12 C). Excellent on its own, this wine pairs well with fish, shellfish risotto, white meats, pasta, and aged cheeses.

