

EQ

2018 MATETIC EQ CHARDONNAY



WINE DATA

Producer
Matetic Vineyards

Region
San Antonio Valley

Country
Chile

Wine Composition

100% Chardonnay

Alcohol
14%

Total Acidity
5.34 g/l

Residual Sugar
3.34 g/l

pH
3.28

DESCRIPTION

Pale-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 2018 vintage was very cool, with little sunlight marked by cloudy days. This allowed for a slow ripening of the grapes, conserving their aromas and high natural acidity. Harvest took place in mid-March at the ideal moment of good balance in the flavors of the grape. It was an exceptional year that produced very fresh wines with great varietal typicity. 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 fermentation of the must, with high-quality solids, took place in French oak barrels with native yeasts. The wine aged for 11 months in French Oak barrels.

SERVING HINTS

Excellent on its own, this wine pairs well with fish, shellfish, white meats, pasta, paella, and a variety of Asian cuisines.