



2020  
**MATETIC**  
**EQ 'COASTAL'**  
**SAUVIGNON BLANC**

**WINE DATA**

Producer  
Matetic Vineyards

Region  
Casablanca Valley

Country  
Chile

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Wine Composition  
100% Sauvignon Blanc

Alcohol  
13.5%

Total Acidity:  
6.23 G/L

Residual Sugar  
1.25 G/L

pH  
3.04



**DESCRIPTION**

Pale yellow color with delicate green hues. The complex nose is dominated by citrus and tropical aromas like mango, papaya and grapefruit peel, with nuances of light herbal notes and the typical crispness that this variety shows in coastal cool climates. The palate is fresh and vivid, crisp and concentrated. Very fruity, with a salty mineral dimension leading to a lingering finish.

**WINEMAKER NOTES**

Harvest started on March 11th (the first fruit day according to the biodynamic calendar), looking for optimum maturity in each plot and clonal selection. This vintage was dominated by cold and dry days, resulting in high-quality and concentrated fruit. The grapes come from the area of "Valle Hermoso" (Beautiful Valley) located 6 miles from the Pacific Ocean, where the vineyards are planted on slopes and benefit from the cool coastal climate, which allows each clone to develop special characteristics. The predominant soil type is decomposed grey granite with a presence of iron-rich mica. The loose subsoil allows root penetration and balanced growing, thanks to the winery's organic and biodynamic management. The grapes underwent a cold soak for 12 hours before pressing under a layer of inert gas, preserving the grapes' aromatic potential. Fermentation was conducted under controlled low temperatures in stainless steel tanks. The wine was aged in contact with fine lees for four months. 30% was fermented in concrete 700L egg-shaped vessels and neutral oak barrels of 228 - 400L to enhance the mineral notes, texture and mouthfeel of the final wine.

**SERVING HINTS**

Serve at 50-54° F. This Sauvignon Blanc is ideally served with fish, especially raw fish dishes like ceviche, tuna carpaccio, sushi, oysters, scallops, salads, and goat or blue cheeses.