

EQ

2017 MATETIC EQ PINOT NOIR



WINE DATA

Producer
Matetic Vineyards

Region
Casablanca Valley

Country
Chile

Wine Composition

100% Pinot Noir
Certified Organic
Grapes

Alcohol
14%

Total Acidity
5.05 g/l

Residual Sugar
2.0 g/l

pH
3.6

DESCRIPTION

The EQ Pinot Noir has a bright and lively red color, with violet hues. The aromas offer notes of red fruit, mixing with hints of minerals, spices, and ripe citrus. Delicate on the nose and palate, the wine is well structured and balanced, with juicy acidity and sweetness from the ripe tannins.

WINEMAKER NOTES

This wine is made with organic grapes from the winery's biodynamic vineyards. This 2017 vintage comes from Matetic's vineyards in Casablanca Valley, six miles from the Pacific Ocean. The constant sea breeze and the granite composition of the soil, results in a "terroir" that is excellent for the maturity of these grapes. The vineyard is managed according to organic and Biodynamic agricultural principals. The grapes were hand harvested, carefully transported to the winery and strictly selected. They were fed by gravity into stainless steel tanks with a 2-ton capacity, in whole clusters with solid carbon dioxide in order to ensure ideal conditions for a cold maceration. It took place at 6°C and with a complete absence of oxygen. The wine was fermented using only native yeasts and organic yeast nutrients. Different pumping over and punching down techniques were performed during fermentation to extract elegant color, aroma and flavors. The wine was then racked in French oak barrels from various Burgundian coopers, with a 228-liter capacity. After malolactic fermentation, the wine was aged for 12 months until the final blending and bottling.

SERVING HINTS

This Pinot Noir pairs well with pasta and risotto dishes, white meats, fish, game and spiced foods.