



# CORRALILLO

## 2020

# CORRALILLO SAUVIGNON BLANC

### WINE DATA

#### Producer

Matetic Vineyards

#### Region

San Antonio Valley

#### Country

Chile

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#### Wine Composition

100% Sauvignon Blanc

Certified Organic

Grapes

#### Alcohol

13.5%

#### Total Acidity

6.7 g/l

#### Residual Sugar

1.6 g/l

#### pH

3.1

### 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 2020 harvest saw a dry year with moderately cool temperatures in the coastal zones. Harvest began in March, the precise moment when the grapes reached the ideal balance of flavors. 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 very decomposed soils of granite-quartz composition, this exceptional soil lends very complex 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. Hand-harvested. Cold maceration of destemmed 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

Suggested serving temperature between 50–53.6F (10-12C). Excellent as an aperitif, or paired with green salads, seared fish, or shellfish. Ceviche is a classic pairing for this Sauvignon Blanc as the high acidity of the wine counteracts the minerality of the food.

