



2021 MATETIC EQ 'COASTAL' SAUVIGNON BLANC

WINE DATA

Producer
Matetic Vineyards

Region
Casablanca Valley

Country
Chile

Wine Composition
100% Sauvignon Blanc
Certified Organic
Grapes
Alcohol
13.5%
Total Acidity:
6.29 G/L
Residual Sugar
1.39 G/L
pH
3.3



DESCRIPTION

Pale straw-yellow color and a complex mix of aromas including citrus notes, ripe white fruit, fig leaf, refreshing salinity, and a hint of spice typical to this varietal in coastal climates. On the palate, the wine is fresh and nervy with good volume, concentration, spark, fruit and a hint of saline on the finish.

WINEMAKER NOTES

This wine is made with organic grapes from the winery's biodynamic vineyards. Harvest began the first week of April, looking for optimum maturity in each plot and clonal selection. This vintage had a very cool and cloudy summer which slowed the plants' metabolism, allowing the fruit to ripen slowly without losing the acidity and aromas in the process. 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 wine is ideally served with fish, especially raw fish dishes like ceviche, tuna carpaccio, sushi, oysters, scallops, salads, and goat or blue cheeses.