



San Antonio & Casablanca
Chile



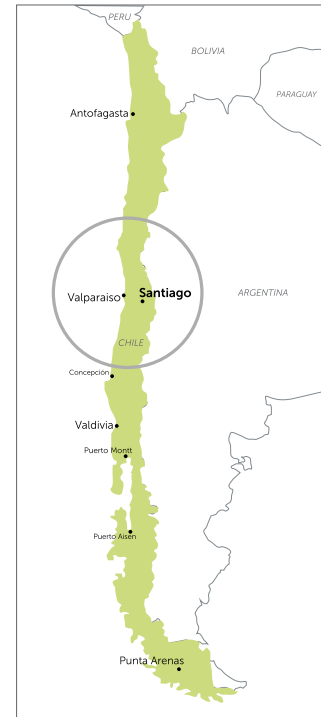


A pioneering project...

Matetic Vineyards is a family-owned, biodynamic project located in the coastal valleys of San Antonio & Casablanca in Chile.

The Matetic family came to Chilean Patagonia from Croatia in 1892. In 1999, confident of the attributes of the climate and soils of "El Rosario" valley, the fourth generation of our family decided to plant vineyards on the slopes of this unique enclosed valley within the San Antonio appellation. Thus we pioneered the development of cool climate Syrah in Chile.





...in a **unique** location.

Our vineyards are located in the “El Rosario” valley, a subdivision of the San Antonio valley, on the central coast of Chile. Nestled between the Pacific Ocean and the foothills of the Coastal Range, El Rosario is a completely enclosed valley with a surface area of 9 000 hectares (22 200 acres) and perpendicular to the ocean. Featuring ideal conditions for growing red and white grape varieties, our 150 hectares (370 acres) of vineyards are located just 13 - 19 km (8 to 12 miles) from the ocean, with an elevation of 260 meters (850 feet) above sea level.



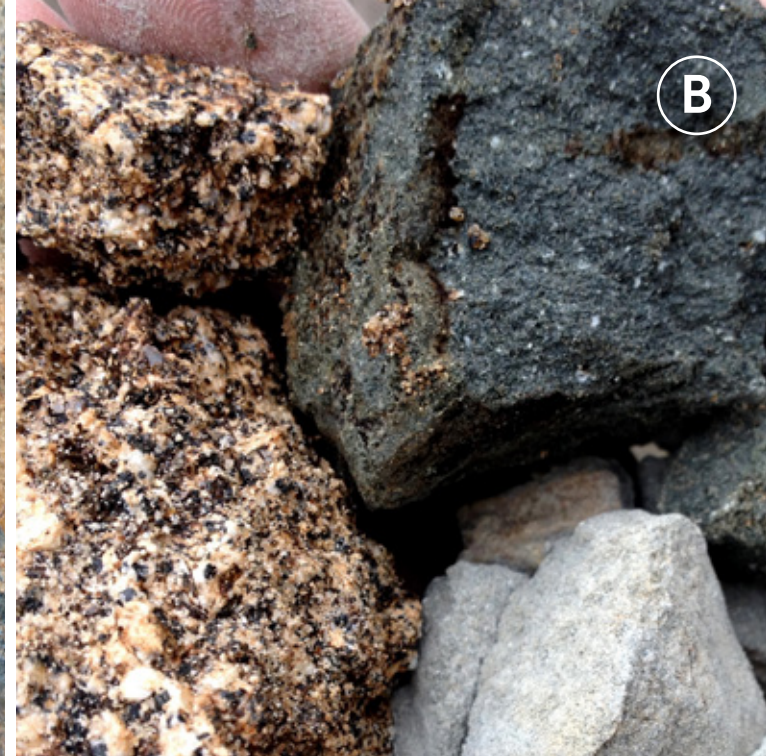
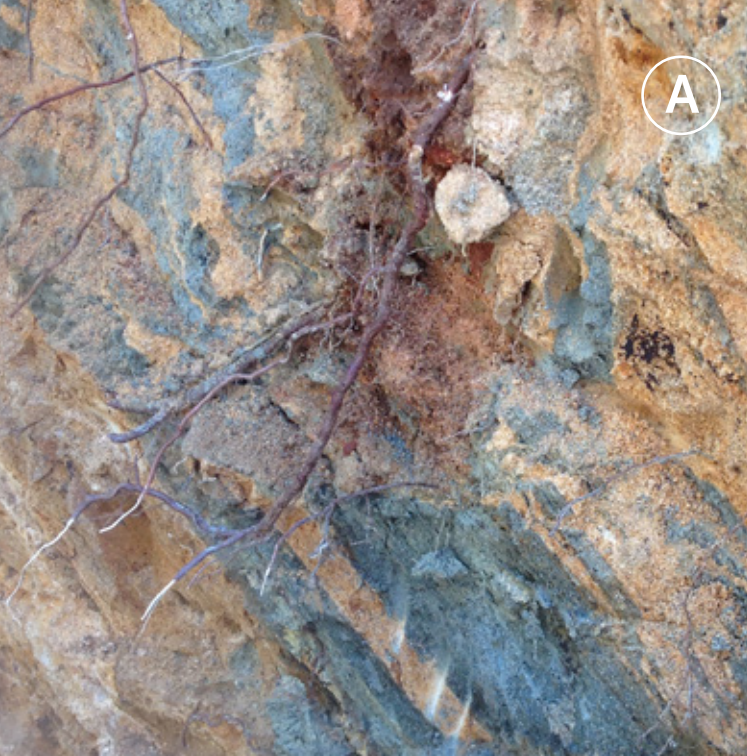




Cool climate *vineyards...*

Enjoying a gentle Mediterranean climate with a long dry-season, our vineyards benefit from the proximity of the Pacific Ocean. The cold waters have a positive influence, translated into early morning fogs rolling down the vineyards, lifted by the gentle afternoon breezes coming from the sea. The average maximum temperature in summer is 26 °C (78 °F) and rainfall averages 350 mm (13.8 inches), which mostly falls in winter. The dramatic fluctuation in temperature, moderate warmth of the day and the cold nights, helps to achieve a slow ripening process. This results in a high concentration of aromas and flavors in the grapes, along with great natural acidity.





...ancient **granitic** soils...

Granitic soils in Chile are only found near the mountainous Coastal Range. These ancient soils, exhibit advanced degrees of evolution and weathering being also rich in quartz minerals, with a sandy texture and low nutrient contents. They allow the roots to deeply explore the soil profile and also have excellent drainage.

A.- Santo Tomás vineyard: Red weathering granite, with a mixture of green volcanic tuff, rich in magnesium, quartz crystals and some carbonates.

B.- Valle Hermoso vineyard: Grey decomposed granite, with a high content of iron-rich black mica and volcanic tuff.

C.- El Rosario vineyard: Red weathering granite, with an upper layer of quartzic clays, mixed with quartz crystals and volcanic tuff, over a granitic parent material.



...in **balance**
with **nature.**

Since the beginnings of our project, motivated by the vision of the late Alan York, we embraced organic and biodynamic agriculture as a way of crafting wines with a sense of place, looking for a balanced expression of our coastal terroir, making a commitment to our environment and to future generations.

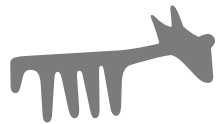
Today, we farm more than 150 hectares (370 acres) of certified organic & biodynamic vineyards, focusing on cool climate varieties. Understanding our whole vineyard as one organism, we take care of the fertility of our soils by applying biodynamic compost (all of which is made on our estate), seeding cover crops, and cultivation of the rows.





Our
wines





CORRALILLO

This is the name of a century-old cellar on our estate, which was used to make wine from Mission grapes long time ago. We craft our Corralillo wines pursuing the best expression of each variety in different areas of our vineyards. These are fruit forward wines with a bold profile that invites people to discover the taste of our coastal terroir.



Corralillo Sauvignon Blanc

3 different clones of Sauvignon Blanc blended to offer an intense nose full of tropical and citrus aromas such as grapefruit, with mineral and herbal notes. Fresh, crisp acidity, with pleasant roundness and a long lasting finish. Perfect for appetizers, especially cebiche (fresh raw fish marinated in citrus juices) or seafood.



Corralillo Chardonnay

Partially fermented in French oak barrels, with regular battonage and aged over its lees for 8 months. This wine offers attractive fresh tropical and floral aromas with a touch of mineral and citrus fruit. Malolactic fermentation was not used, so as to retain a firm, fresh acidity, balanced by a soft delicate palate and a lingering finish. Ideal companion for paella, scallops and fish.



Corralillo Gewürztraminer

Made with a combination of whole cluster pressings and destemmed, cold-soaked grapes, this wine shows intense floral and fruity aromas with delicate notes of rose petals, lychees, grapefruit and apricot, with a suggestion of ginger and tea. The palate is fresh and concentrated, with volume and intensity, creamy texture and a lingering finish. Perfect with lightly seasoned dishes with ginger, tarragon, and curry, Asian food and desserts.



Corralillo Riesling

Grapes are sourced from the Santo Tomás vineyard in Casablanca. This wine received regular lees stirring for 3 months to enhance its volume and texture. Aromas of apricot, flowers, citrus fruit, together with mineral expression and the classic hints of petrol on the nose. On the palate it has a lovely fresh mineral acidity, with great volume and salty flavors, and a bright lingering finish. Great to pair with fish, seafood & oysters.



Corralillo Pinot Noir

A fruity and spicy wine, aged for 11 months in French oak barrels and made using 2 different Pinot Noir clones and some whole clusters. The nose offers nice typicity with notes of cherries, blueberries and spices. An elegant palate with soft tannins gives way to a juicy, long and persistent aftertaste. Ideal companion for pasta, mushroom risotto, oily fish and light red meats.



Corralillo Syrah

The grapes come from 3 different Syrah clones, each chosen to give a unique set of characteristics to the final blend, ranging from red fruit to white pepper notes. Aged for 14 months in French oak barrels. Generous and intense varietal aroma, with hints of red fruits, violets and pepper. The chocolate notes from the French oak combine with the spiciness to create a beautiful balance. Finely structured and complex; with well-integrated tannins and a lingering finish. Pairs well with red meats, duck and mature or smoked cheeses.



Corralillo Cabernet Sauvignon

This wine comes from some of the best vineyards in Maipo valley, characterized by the Andean climate influence and alluvial soils. The wine was matured for 16 months in French oak barrels. The nose offers a mix of ripe red fruit, spices, chocolate and distinctive balsamic notes. A concentrated, rich palate with round tannins, typical of Maipo, leads to a long and pleasant aftertaste. It pairs well with grilled red meat, game, mature cheeses and charcuterie.



Corralillo Winemaker's Blend

Featuring a blend of Syrah, Malbec and Cabernet Franc, all sourced from the oldest blocks within our coastal vineyards. Cabernet Franc provides structure and tannins, while Malbec gives the floral notes and Syrah adds the spiciness, with some notes of violets. Aged for 16 months in French oak barrels. The nose opens with intense red fruit aromas along with cocoa and spices. On the palate, the wine is full-bodied with round, smooth tannins and juicy acidity. Excellent companion for barbecues, Patagonian lamb, and spicy food.





EQ

Stands for Equilibrio, the Spanish word for Balance. EQ represents our quest for balance and our desire to craft unique terroir wines, with flavors that reflect the origin of the grapes. EQ wines are elegant, complex, with many layers, and will age gracefully over a long period of time.



EQ Coastal Sauvignon Blanc

Valle Hermoso, our most coastal vineyard in Casablanca valley, is the origin of this unique wine. On the nose it is complex and delicate, with aromas of citrus and tropical fruit such as mango, papaya, cherimoya and lime peel with herbal notes. The palate displays concentrated fruit flavors that finish with a lingering crisp minerality. A food-friendly wine, excellent for appetizers, fresh vegetable salads and seafood, especially oysters and cebiche.



EQ Chardonnay

Fermented with native yeast in Burgundian barrels, with 11 months on the lees, and a touch of malolactic fermentation. The nose reveals ripe and elegant aromas, including notes of tropical and citrus fruit. This elegant wine offers rich notes of honey and peaches, along with a distinctive salty-savory note, which truly expresses of our coastal terroir. The palate is fresh and lively, showing rich concentration and a long lingering finish. Great with salmon, poultry, seafood with creamy sauces and pasta.



EQ Pinot Noir

The strong winds in the coastal Valle Hermoso vineyard cause extremely low yields, therefore, grapes exhibit a great natural concentration. Made with 15% of whole clusters to add an extra layer of complexity and aged for 14 months in French oak barrels. This wine reveals intense red fruit, cherries and strawberries with earthy, mineral notes on the nose. Delicate, complex and concentrated, it has a soft, full palate, well-balanced acidity and supple tannins. Ideal companion for tuna fish, risottos, light red meat, poultry and pasta.



EQ Syrah

The blocks chosen for this wine exhibit a deep layer of decomposed granite mixed with quartzic clays. Fermented with native yeasts and 35% percent of whole clusters, spending 18 months in French oak barrels. The nose offers bold black fruits, with scents of violets, spices, black pepper, damp earth and chocolate. Full bodied palate, smoothly textured yet soft and elegant. With a classic, cool-climate Syrah profile, it exhibits great balance with a long aftertaste. Pairs well with roasted red meat, Patagonian lamb barbecue, game, morcilla (black pudding), duck and mature cheeses.



Matetic

Carrying our family name, this wine truly expresses Syrah from the San Antonio valley. Made under biodynamical principles, with grapes chosen from two of the oldest blocks in El Rosario vineyard. Our flagship wine embodies the essence of a cool climate Syrah, a complex and spicy example of the variety, with all the elegance and nuances of a great terroir wine.



Matetic Syrah

The palate shows a perfect blend of fresh acidity and soft, round yet intense tannins. Well balanced palate, full-bodied and smooth-textured, with a lingering finish. The wine spent 22 months in French oak barrels and offers an excellent long-term aging potential. Serve this Syrah alongside red meats, lamb, venison or game and the intense flavors of mature cheeses.



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