



# Matetic

## EQ 'Coastal' Sauvignon Blanc

### "Press Highlights"

#### 2022

- **92+** – WINE ADVOCATE, *April 6, 2023*

"The 2022 EQ Coastal Sauvignon Blanc wants to be a gastronomical Sauvignon Blanc produced with grapes from their coastal vineyard at 13 kilometers from the Pacific Ocean with citrus and white fruit and flowers. It has a balanced and persistent palate and a salty twist in the finish. It has 13.5% alcohol and good freshness and acidity..."

- **91** – JAMES SUCKLING, *April 24, 2023*

"This has aromas of grapefruit, pomelos, crushed stones and green apples. Some elderflower, too. Crisp and fruity with a medium body and bright, clean finish..."

#### 2021

- **92** – VINOUS, *June 2022*

"...Greenish yellow in hue. The restrained nose presents notes of chamomile, herbs and hints of rue, cucumber, lavender and lime, but this really comes alive in the mouth, with a compact texture channeled by heightened freshness, good fat and a long-lasting citrusy finish. A gastronomic Sauvignon Blanc."

#### 2020

- **91** – JAMES SUCKLING, *April 13, 2021*

"A bright, medium-bodied white with aromas of peach, green apple, lemon zest, flint and chalk. Tangy acidity and a fresh, more mineral finish. Drink now."

- **92** – VINOUS, *May 2021*

"The 2020 Sauvignon Blanc EQ Coastal from Casablanca spent up to seven months over lees in concrete eggs, stainless steel vats and (25%) used oak. Yellow with a metallic shimmer, it has a nose of citrus, mint, grass and rue notes over an expressive backdrop of yeast and oak. On the palate, it releases intense citrus flavors and mild, refreshing malic acidity. A Sauvignon Blanc that provides a bridge between the old and new worlds."

#### 2019

- **93** – WINE ADVOCATE, *February 2020*

"Matetic's Sauvignon Blanc has a great quality/price ratio, and even the top-of-the-range 2019 EQ Coastal Sauvignon Blanc sells for under \$20. They want a Sauvignon for the table, one that combines freshness and volume. They fermented part of it in used barrels and concrete, and it matured with the lees for four months in barrique and concrete eggs. This is more restrained – not as aromatic, less herbal, but the palate is terribly juicy and mineral, focused and makes you salivate. It should work wonders with modern Peruvian gastronomy."

- **92** – JAMES SUCKLING, *April 17, 2020*

"Subtle, mineral nose. Some chili pepper and wet stones. Very tensile, taut palate with a lithe, transparent texture. Peaches on the palate with a chalky accent. Very clean and long. A serious sauvignon blanc. Around 1/3 fermented in old barrels, 1/3 in 700L concrete eggs and 1/3 in stainless steel tanks."

- **91** – VINOUS, *April 17, 2020*

"...The yeasts and concrete aging with a hint of oak make for a captivatingly intense experience on the palate, where the citrus and gentle malic acids are satisfyingly refreshing. All of this is well-supported by the tension and body of the mouthfeel."