

# EQ COASTAL SAUVIGNON BLANC 2024

*D.O. Casablanca Valley, Chile*



**TASTING NOTES:** Pale straw-yellow in color, this wine offers layered aromas of citrus, ripe white fruit, fig leaf, coastal salinity, and a subtle spice note. Fresh and vibrant on the palate, it delivers impressive volume, concentration, lively fruit, and a touch of saline minerality on the finish. Ideal with red meats, lamb shank, game, blood sausage, charcuterie, aged cheeses, or hearty vegetarian dishes such as wild mushroom risotto, roasted root vegetables, or lentil stew.

**VITICULTURE:** Made with Organic Grapes. 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.

**VINIFICATION:** The grapes were destemmed and 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.

**FAMILY:** The year 1892 saw the emigration of the first generation of the Matetic family from what is now known as modern-day Croatia to the southernmost Chilean town of Puntas Arenas. Almost 100 hundred years later, the world started to become aware of Matetic Vineyards. And so, the story begins. In 1999, planted between the San Antonio and Casablanca Valleys of Chile in the Rosario Valley, Matetic Vineyards was born to the world. This coastal property occupies over 200 planted acres that take advantage of ocean influences and the unique climate that comes along with it.

With an eye towards sustainability, Matetic moved to organics beginning in 2002, now certified organic by CERES GmbH, and following biodynamic practices. One year later, in 2003, the technologically advanced Matetic winery was built, featuring gravity flow and natural and sustainable materials. Their boutique hotel, La Casona, followed in 2004, and at the same time received its organic certification. And in 2013, Demeter awarded Matetic biodynamic certification.

**PRODUCER:** Matetic Vineyards

**REGION:** D.O. Casablanca Valley, Chile

**GRAPE(S):** 100% Sauvignon Blanc

**ALCOHOL:** 13.5%

**TOTAL ACIDITY:** 5.98 G/L

**RESIDUAL SUGAR:** 1.39 G/L

**pH:** 3.15