

CORRALILLO SAUVIGNON BLANC 2024

San Antonio Valley, Chile



CORRALILLO



TASTING NOTES: Pale yellow with delicate green hues, this vibrant wine opens with citrus and tropical aromas of mango, papaya, and grapefruit peel, layered with subtle herbal notes. Fresh, crisp, and concentrated on the palate, it shows lively fruit and a salty mineral edge that carries through a long finish. Enjoy as an aperitif or pair with oysters, shellfish, sashimi, ceviche, lean fish, or fresh creamy cheeses such as goat cheese.

VITICULTURE: For Corralillo Sauvignon Blanc, clones 242, Davis 1, and 107 were selected from distinct vineyard blocks in the coastal San Antonio and Casablanca Valleys. Grown in highly decomposed granite-quartz soils, the vines produce fruit with notable complexity and character. Organic and biodynamic farming practices promote ideal light and airflow, supporting even ripening, aromatic development, and healthy bunches. Harvest takes place in March, with yields of 8–10 tons per hectare and excellent concentration and varietal expression.

VINIFICATION: Each block was hand-harvested separately to optimize ripeness and character. Destemmed grapes underwent 6–8 hours of cold maceration, alongside whole-cluster pressing, to build aromatic intensity, freshness, and palate weight. Fermentation occurred over 30 days at low temperatures in stainless steel tanks, followed by three months of lees stirring to enhance texture and aromatic complexity.

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: San Antonio Valley, Chile

GRAPE(S): 100% Sauvignon Blanc

ALCOHOL: 13.5%

TOTAL ACIDITY: 6.38 G/L

RESIDUAL SUGAR: 1.24 G/L

pH: 3.12