

## MATETIC COASTAL BRUT

*D.O. Valle de San Antonio*



### TECHNICAL INFORMATION

- Alcohol: 12,5°
- Total Acidity (g/l): 13,1 (as Tartaric acid)
- Residual Sugar (g/l): 5
- pH: 2,97

### TERROIR

Our sparkling Matetic Coastal Brut is a blend of Chardonnay and Pinot Noir grapes, planted in two different soil types with exceptional characteristics within our Rosario Valley; selected for their quality and freshness potential. The Chardonnay block is planted in a west-facing slope over a very deep granitic soil with clay. The Pinot Noir block shows decomposed granite with sandy texture, with quartzic rock and volcanic tuff. The climate is particularly cool because of the direct influence of the Pacific southwest winds during the ripening season. Biodynamic farming techniques, such as cover crops seeding, compost additions and tilling are used to ensure the natural fertility of these soils.

### WINEMAKING

#### Base Wine:

Grapes were hand-picked according to the biodynamic calendar, and transported to the cellar in 10 kg bins. After being cooled down, the grapes underwent a strict bunch selection and loaded into the press. A low pressure program was used to obtain a must of great acidity and varietal character, fermenting afterwards with native yeast in 330 L stainless steel vats. After fermentation the fine lees were kept in suspension by using periodic “battonage” techniques for a period of 6 months. After this period the final blend was done in order to proceed with secondary fermentation in the bottle.

#### Second Fermentation:

Following the traditional method, after the addition of fresh yeast culture and sugar (liqueur de tirage), the second fermentation was conducted under controlled temperature conditions for 2 months, in order to achieve a slow and consistent apparition of bubbles. The bottles were kept horizontally for almost 2 years in our cellars, gaining complexity and elegant aromas and flavors until the riddling and disgorging moment. Finally, after the disgorging the bottles were topped up with the “liqueur d’expédition” made using the same sparkling wine and a little amount of sugar in order to maintain the freshness and minerality of our coastal terroir.

### TASTING NOTES

Very pale yellow color with golden hues, excellent transparence and brightness. Lively small bubbles with good persistency. Very expressive on the nose showing the terroir through elegant floral notes, fresh citrusy notes and white fruits such as pear. Complex palate with a balance between fresh acidity and creamy notes from the lees. A long and persistent finish marked by the finesse and complexity.

### FOOD PAIRING

Raw oysters, salmon carpaccio, southern king crab, pasta with crab and creamy cheeses. For desserts it can pair well with blueberry cheesecake.