

Matetic Corralillo Gewurztraminer 2014



Origin: San Antonio Valley

Alcohol: 13,5°

Total Acidity (gr/l): 6,1

Residual Sugar (gr/l): 2,55

PH: 3.21

TERROIR

Our Gewürztraminer vineyard is planted lower down on a slope, an area that tends to be very cold, which leads to slow maturation of the bunches developing a great aromatic expression. Soils are deep, mainly from granitic origin in various stages of decomposition, which allows the vine to explore and develop a root system, required for a proper vegetative growth. The vineyard finds its own natural balance because of our organic and Biodynamic management.

VINIFICATION

All the grapes were harvested on April 26th and separated in two lots. One lot was whole-cluster pressed. The bunches of the second lot were destemmed and underwent a cold soak for 5 hours. This ensures the best aromatic expression of this variety and also great volume and roundness on the palate. The alcoholic fermentation was conducted in stainless steel vats and barrels at low temperatures for 30 days, with periodic stirring of the lees to enhance texture. We have chosen to bottle this wine under screwcap to preserve the wine's freshness and intensity for a longer time.

WINE TASTING NOTES

Pale yellow color. The nose shows intense floral and fruity aromas with delicate notes of rose petals, lychees, grapefruit and quince, with a suggestion of ginger and tea. The palate is fresh and concentrated, with volume and intensity, creamy textured and lingering finish.

WINE PAIRING

Perfect to accompany sushi, lightly seasoned dishes with ginger, tarragon, saffron and curry. Pairs perfectly with Asian food and desserts. Serve at 10° Celsius (50° Fahrenheit).