

## Matetic Corralillo Sauvignon Blanc 2014



**Origin: San Antonio Valley**

**Alcohol: 13,5°**

**Total Acidity (gr/l): 4.5**

**Residual Sugar (gr/l): 1,2**

**PH: 3.2**

### TERROIR

This wine is made from three different clones of Sauvignon Blanc: 242, Davis 1 and 107. Each clone is planted in different lots of our coastal climate vineyards located in the San Antonio Valley. The decomposed granite & quartz soils of this unique vineyard are perfect for grape-growing, bringing elegance and aromatic complexity to the final blend. Organic and Biodynamic management seeks to allow good sunlight penetration and airflow, ensuring optimal fruit health and ripening, along with the aromatic, varietal characteristics

### WINEMAKING

Each plot was hand harvested, in search of optimal grape maturity. After sorting, some of the grapes were destemmed, others were kept as whole bunches and the grapes underwent a cold soak for 8 hours, in order to enhance the aroma, mouthfeel and freshness of the wine. The

fermentation was conducted in stainless steel tanks of different volumes at low temperatures for 30 days, and then matured on fine lees with stirring over 3 months to enhance aromatic complexity and texture.

## **WINE TASTING NOTES**

Pale lime yellow color, with an intense mineral and herbal nose full of citric aromas such as grapefruit and tropical fruits. Soft and fresh palate, with pleasant roundness and a long lasting finish.

## **WINE PAIRING**

Perfect for appetizers or fresh vegetable salads and sea food, especially ceviche (fresh raw fish marinated in citrus juices) or fish a la plancha (grilled on a metal plate). A classic combination is Sauvignon Blanc with clam chowder: the acid in the wine cut through the cream of the soup to leave a refreshing, clean feeling on the palate. Serve well chilled at 10° Celsius (50° Fahrenheit).