

## Matetic Corralillo Sauvignon Blanc 2015



**D.O. San Antonio**

**Alcohol: 13,5°**

**Total Acidity (g/l): 6,92 g/L**

**Residual Sugar (g/l): 1 g/L**

**pH: 3,15**

**19000 cases produced**

### **Terroir**

This wine is made with three different clones of Sauvignon Blanc: 242, Davis 1 and 107. Each clone is planted in different blocks of our coastal-climate vineyards located in the San Antonio Valley. The decomposed granite and quartz soils of this vineyard offer ingredients of great complexity for the final blend. The organic and biodynamic management seeks to create good airflow and sunlight penetration in the canopy, to stimulate the ideal ripeness, development of the characteristic aromatic components of the variety and avoid bunch diseases. Harvest was done between March 10th and March 27th, with yields between 7 to 9 tons per hectare, with great quality and typicity.

### **Winemaking**

Each block was hand harvested in one or two passes, looking for the optimal ripeness of each lot. After sorting, some of the grapes were destemmed and underwent a cold soak for 6 to 8 hours, others were pressed as whole bunches, looking for a wine with great aromatic intensity,

mouthfeel and freshness. Fermentation was held at low temperatures in stainless steel tanks of different sizes for 30 days, afterwards, the fine lees were stirred periodically for 3 months to increase the aromatic complexity and mouthfeel.

**Tasting Notes**

Pale bright yellow with green hues. The nose offers herbal and citric aromas such as grapefruit alongside tropical fruits such as mango and papaya. In the mouth it offers a fresh and juicy acidity, great volume with an elegant and balanced long finish.

**Food Pairing**

Perfect for appetizers or fresh vegetable salads and sea food, especially ceviche (fresh raw fish marinated in lime juice) or fish “a la plancha” (grilled on a metal plate). A classic combination is Sauvignon Blanc with clam chowder: the acid in the wine cuts through the creaminess of the soup to leave a refreshing, clean feeling on the palate. Serve at 10 °C (50 °F).