

## Matetic Corralillo Winemaker's Blend 2012



**Origin: San Antonio Valley**

**Alcohol: 14.5°**

**Total Acidity (gr/l): 3.43**

**Residual Sugar (gr/l): 1,8**

**PH: 3,45**

### **TERROIR**

Our red blend 2012 is composed of 25% Cabernet Franc, 25% Malbec, 48,5% Syrah and a touch of Petit Verdot (1,5%). Our grapes are sourced from older vines grown in El Rosario. The vineyards are planted on varied slopes with exposition to the full sun. The predominant soils are of granite and colluvial origin, low natural fertility and good drainage. The different varieties for this blend are cultivated according to the principles of organic and Biodynamic agriculture, responding to the specific needs of each one, allowing the grapes to reach a very good maturity and fruit concentration.

### **WINEMAKING**

Initially, the different grape varieties received a cold soaking for 7 days prior to fermentation. Then, a set of specific oenological techniques has been applied to the wine, in order to enhance the characteristics of each variety. Each lot has been aged for 16 months in French oak barrels

from various coopers, different oak forests, sizes and toast levels. Finally we make the blend with a varying percentage of each lot, in order to achieve a wine balanced and complex, showing season and terroir characteristics clearly expressed.

## **TASTING NOTES**

Bright and intense red color with violet hues. The wine opens with deep red fruit aromas along with cocoa and spices. On the palate, the wine is medium to full-bodied with round and smooth tannins. The blend exhibits all the typical characteristics of each variety: the Cabernet Franc provides structure and tannins to the wine, the Malbec gives the floral notes, the Syrah add spiciness and aromas of violet and wet earth. The Petit Verdot gives the perfect final touch to the blend. The result is a complex and long lasting wine with a well-integrated oak.

## **FOOD PAIRING**

The ideal companion for red meat barbecues, specially Patagonian lamb, pasta, spicy food and mature cheese. Serve at 64o Fahrenheit (18o Celsius).