

Matetic EQ Sauvignon Blanc Coastal 2014



Appellation: Casablanca Valley

Alcohol: 13,5°

Total Acidity (g/l): 6,5

Residual Sugars (g/l): 1,2

pH: 3,09

VINEYARD

The grapes for this Sauvignon Blanc EQ Coastal 2014 are sourced from our “Valle Hermoso”

vineyard, which is planted on slopes and located just 6 miles (11 km) from the Pacific Ocean. This vineyard benefits from the cool maritime influence, which allows each Sauvignon Blanc clone (65% are clone 242 and 35% clone 1) to develop special characteristics. The predominant soil types are decomposed granite with presence of mica on the upper horizons. The deep subsoil is not heavy-textured and allows root penetration and balanced growing, thanks to our organic and Biodynamic management. Canopy management during the season ensures sufficient sunlight for optimal fruit health and ripening.

WINEMAKING

Our Sauvignon Blanc grapes were harvested by the end of March. Each plot and clone has been hand harvested at their optimum maturity, and the clusters were destemmed at the winery. The grapes underwent a cold soak for 6 to 8 hours before pressing under a layer of inert gas, preserving the grape's aromatic potential. Fermentation was done in stainless steel tanks of different sizes, at low temperature. The wine was aged in contact with fine lees for 4 months. A small portion (15%) was fermented in concrete amphora fermentation vessels and neutral oak barrels, to enhance the mineral notes, texture and mouth feel of the final wine.

TASTING NOTES

This wine is a very pale yellow color, with light green hues. The nose is complex and delicate, with aromas of citrus and tropical fruit such as mango, papaya, cherimoya and lime peel with herbal notes. The palate displays concentrated fruit flavors that finish with a lingering crisp minerality.

FOOD PAIRING

Sauvignon Blanc is a very food-friendly wine, excellent for appetizers, fresh vegetable salads and raw fish and seafood, especially oysters, ceviche (fresh raw fish marinated in citrus juices),