Matetic
VINEYARDS

CORRALILLO GEWÜRZTRAMINER 2017

D.O. San Antonio Valley

TERROIR

Our Gewürztraminer vineyards are located in the coolest areas of the estate, so grapes ripe slowly developing a great aromatic expression. Soils are deep, mainly from granitic origin in various stages of decomposition with high presence of quartz and volcanic material, so the vines explore and develop a wide root system, required for a proper vegetative growth. The vineyard finds its own natural balance thanks to organic and Biodynamic management. Our vineyard management techniques favor more fruit exposure to sun, to develop aromatic complexity and flavor. This 2017 harvest started very early, with an excellent fruit condition and varietal expression.

WINEMAKING

Grapes were harvested from March 1st and separated in two lots. The first 50% was destemmed and macerated for 12 hours at 41°F (5°C). The second lot was gently whole bunch pressed. This ensures the best aromatic expression of this variety and also great volume and roundness on the palate. Alcoholic fermentation was conducted in stainless steel barrels of 300 L at low temperatures for 30 days. During one month periodic stirring of the lees were applied to enhance texture and persistence on the mouth feel. The fermented wine was racked in 400 L barrels for a slow aging process and low level of oxidation, looking for roundness and texture.

TASTING NOTES

With a clear and bright yellow color, this wine has an expressive floral and fruity nose of rose petals, grapefruit and quince, along with the characteristic ginger hint. Concentrated, fresh, with good volume and full-bodied on the palate, the aftertaste develops a creamy and persistent finish, very spicy and aromatic, typical of this variety.

FOOD PAIRING

Perfect to accompany seafood, sushi, lightly seasoned dishes with ginger and curry. Pairs perfectly with Asian food and desserts. Serve at 50°F (10°C).

TECHNICAL INFORMATION

- Alcohol: 13.5°
- Total Acidity (g/l): 6,00
- Residual Sugar (g/l): 3
- pH: 3,22