

MATETIC CORRALILLO, GEWÜRZTRAMINER, 2018



Wine Introduction

CORRALILLO represents the name of the still-standing century-old wine cellar and winery in Rosario Valley where wine of the old Mission grape was once made. The varieties are Chardonnay, Gewürztraminer, Syrah and a red blend.

Matetic's 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. Their 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.

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.

Vinification Note

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 raked in 400 L barrels for a slow aging process and low level of oxidation, looking for roundness and texture.

Wine Information

Country	Chile
Region	San Antonio Valley
Grape	100% Gewürztraminer
Alcohol	13.5%
Total Acidity	6.0g/L
pH	3.22
Closure	Screwcap
Bottle Size	75cl
Case Size	12 Bottles/ Pack



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Sustainability Note

"Sustainability is a hallmark of all projects of the Matetic family, and we take our commitment to the environment and communities seriously. To be faithful to our philosophy we have chosen organic and biodynamic agriculture as the way to achieve this end.

The organic and biodynamic management practiced in the vineyard is aimed at enhancing the richness of this ecosystem and its biodiversity, improving soil quality through techniques that promote aeration for the healthy development of beneficial roots and microorganisms. In short, it seeks to build the natural fertility of the soil in the long term and generating an ecosystem that does not depend on external factors for its development. A plant is thus achieved that lives in harmony with its environment, resistant to the pressure of pests and diseases and expressing the full potential of the terroir through its fruit, translated into wine in our cellar.

We are committed to achieving a long-lived vineyard, with vines that have achieved total harmony with their ecosystem, keeping in mind that the best results are yet to come."

Winery Background

The story of Matetic Vineyards begins in 1999. Led by Jorge Matetic, fourth generation of the family in Chile, the family embraced the challenge of planting Syrah in a cool-climate location, becoming a pioneer project and developing a new category of coastal Syrah within the country.

Confident in the spectacular conditions given by the Pacific Ocean's influence and the ancient granitic soils of the place, Matetic Vineyards set a high goal to itself: to become one of the best cool-climate wineries, focusing on quality and excellence, crafting wines that would show the great potential of coastal Chile

To achieve this goal, a team with the best professionals was formed, including the Californians Ken Bernards as consultant winemaker, Ann Kraemer in viticulture and the late Alan York as a consultant in biodynamic farming. All of this, with one objective in mind: crafting wines of the highest quality, practicing biodynamic and organic agriculture, to show the world wines born of an environment- respectful philosophy.