

# TERRAMATER

## LIMITED RESERVE

### SANGIOVESE 2013

**Producer:** TerraMater S.A.

**Description:** Full bodied complex wine, fruit driven style carefully barrel aged.

**Blend Composition:** 100% Chardonnay.

**Blend Origin:** Maipo Valley.

#### VINEYARD NOTES

- 90% of Caperana Vineyard - Low yields vines.
- 10% of Casablanca Vineyards – Low yields vines.
- Deficit controlled regime irrigation.
- Careful viticultural management searching for more protection and slow ripeness.

#### VINTAGE NOTES

- Low yields due to frost and good conditions during ripening gave wines with attractive varietal aromas, fresh acidity and good structure.
- Harvest between second and third week of March.

#### FERMENTATION NOTES

- Distemmed and crushed grapes were pressed at 8°C.
- The juice was sent to the settling tank at 8°C.
- Temperature controlled fermentation 14-16°C. Selected yeast.
- 25% of the blend has alcoholic and malolactic fermentation in French oak barrels.

#### AGEING PROCESS

- 25% in new French oak barrels, 75% in used barrels.



#### ANALYSIS

ALC %	R.S.	TOTAL ACIDITY	PH
14,3 %	4,25 g/l	5,26 g/l (C <sub>6</sub> )	3,36

#### FINAL FILTRATION

- Cold stable.
- Filtration through 0.45 µ membrane.
- Protein stable.

#### TASTING NOTES

- Pale golden yellow colour
- Complex and elegant nose.
- Good balance between mineral tones, tropical fruits and some sweet notes like vanilla and honey.
- Creamy with a good volume on the palate. Well acid balance gave a long and tasty aftertaste.

#### SERVING SUGGESTIONS

- Serve lightly chilled between 12 to 13° C (54°F).
- Excellent as an aperitif or with a variety of white sauce pastas dishes, savoury seafood such as salmon or fatty fish and a great complement to fondue, racklett or goat cheeses.