

# TERRAMATER

## LIMITED RESERVE

### SHIRAZ 2013

**Producer:** TerraMater S.A.

**Description:** DOERGLHGERPSOHLCHLWDIILWGLYH  
VWOHDGEDHIOEDBODHL.

**Blend Composition:** 6LD

**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
%	g/l	g/l (C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> )	0

### 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.