

CASA MATEO

BRAND CONCEPT

With Casa Mateo your glass will always be half-full. Our people are generous and great wine is to be shared with family and friends.

TERROIR

These wines come from the **Central Valley of Curico**, 200 kms from Santiago. This valley has enormous capacity for variety; **more than 30 grape varieties** have grown since the mid 1800s and it has burgeoned since then into a prestigious region producing internationally recognized wines.



THE WINEMAKER

Benoit Fitte
- Winemaker Armagnac France -



BAR CODES

KEY SELLING POINTS



Estate grown



Hand picked



Excellent quality
vs price ratio

| | 187 ML | 750 ML | 1.5 L |
|--------------------|--------|--------------|-------|
| CABERNET SAUVIGNON | - | 818838002796 | - |
| MERLOT | - | 818838002772 | - |
| CARMÉNÈRE | - | 818838002833 | - |
| MALBEC | - | 818838005124 | - |
| PINOT NOIR | - | 818838004301 | - |
| CHARDONNAY | - | 818838002789 | - |
| SAUVIGNON BLANC | - | 818838002840 | - |
| PINOT GRIGIO | - | 818838004868 | - |

CABERNET SAUVIGNON

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|----------------------|-------------|-------------------------------|--|---|--|----------------|
| Curicó Valley, Chile | 13% by Vol. | Short maceration for 10 days. | Ruby red color with bright red highlights. | Strawberry and raspberry notes with hints of chocolate. | Pleasant and lively wine with medium body. Well rounded tannins on the finish. | Grilled steak. |
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MERLOT

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| Curico Valley, Chile | 13% by Vol. | 2 - 3 months in stainless steel tanks | Bright ruby-red colour and pink highlights | Expressive notes of cassis with a hint of mint. | The palate displays red cherries and plums, developing a medium body with soft tannins and gentle finish. | Spaghetti with pesto sauce. |
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CARMÉNÈRE

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|----------------------|-------------|-------------------------------|--|---|--|----------------|
| Curicó Valley, Chile | 13% by Vol. | Short maceration for 10 days. | Ruby red color with bright red highlights. | Strawberry and raspberry notes with hints of chocolate. | Pleasant and lively wine with medium body. Well rounded tannins on the finish. | Grilled steak. |
|----------------------|-------------|-------------------------------|--|---|--|----------------|



MALBEC

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|----------------------|-------------|---------------------------------------|--|--|---|--------------------------------------|
| Curico Valley, Chile | 13% by Vol. | 2 - 3 months in stainless steel tanks | Ruby red with bright violet highlights | Intense red and black fruits and spices flavours, with coffee and vanilla touches. | On the palate is pleasant and lively, medium bodied, vanilla, cocoa, with well-blended tannins in the finish. | Grilled steak with sautéed potatoes. |
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PINOT NOIR

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|----------------------|-------------|---------------------------------------|---|--|---|-------------------------------------|
| Curico Valley, Chile | 13% by Vol. | 2 - 3 months in stainless steel tanks | Bright cherry colour with red highlights. | Intense notes of raspberry, clove and leather. | Juicy palate, with gentle tannins, round mouthfeel and toasted notes in the finish. | Chicken breast with mushroom sauce. |
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CHARDONNAY

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| Curicó Valley, Chile | 13.5% by Vol. | Short maceration period of 10 days. | Straw yellow color with golden highlights. | Intense notes of pear, pineapple and acacia flowers. | Fresh entry due to moderate acidity, medium body with outstanding notes of exotic fruit in the finish. | Chicken, turkey. |
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SAUVIGNON BLANC

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|----------------------|-------------|---------------------------------------|---|--|---|-------|
| Curicó Valley, Chile | 13% by Vol. | 2 - 3 months in stainless steel tanks | Bright pale yellow colour with green hints. | Expressive notes of lime and green apples with herbal hints. | Palate is fresh, crisp, with a nice acidity and a very pleasant finish. | Sushi |
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PINOT GRIGIO

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| Curicó Valley, Chile | 13.5% by Vol. | Short maceration period of 10 days. | Pale straw color with yellow highlights. | Great concentration of citric fruits, pineapple and white flowers. | Nice acidity, light body and distinct notes of citric fruit in the finish. | Fresh cheeses or simply on its own. |
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