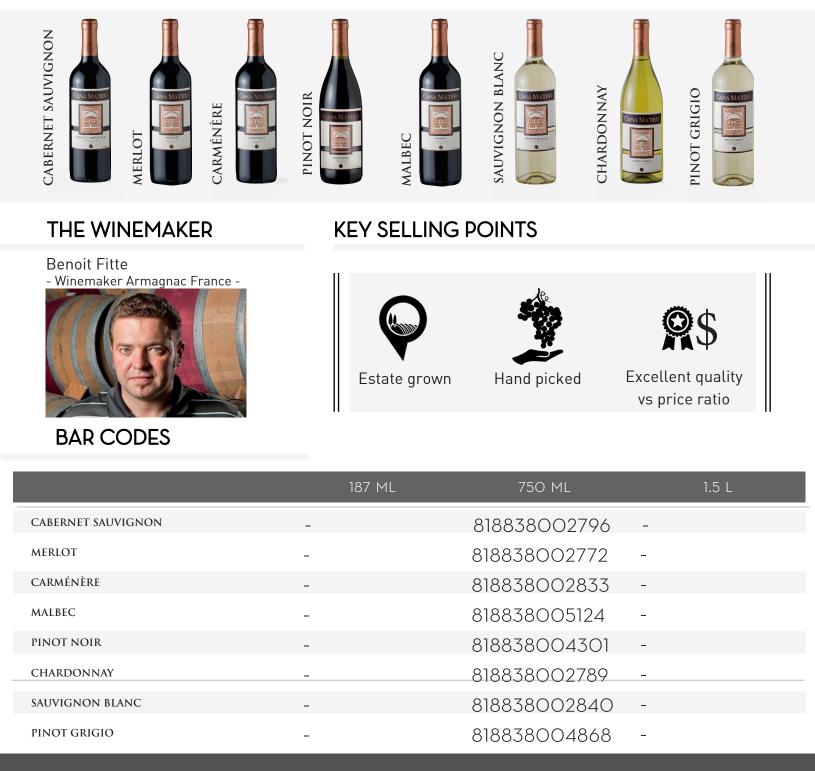
CASA MATEO

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.



ORIGEN	ALCOHOL	MACERATION	APPEARANCE	NOSE	IN MOUTH	PAIRING RECOMENDATION
CABERNET SAUVIGNON						
Curicó Valley, Chile	0)	Short maceration for 10 days.	•	Strawberry and raspberry notes with hints of chocolate.	Pleasant and lively wine with medium body. Well rounded tannins on the finish.	Grilled steak.
MERLOT						
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 che- rries and plums, developing a medium body with soft tannins and gentle finish.	Spaghetti with pesto sauce.
CARMÉNÈRE						
Curicó Valley, Chile	- ,	Short maceration for 10 days.		Strawberry and raspberry notes with hints of chocolate.	Pleasant and lively wine with medium body. Well rounded tannins on the finish.	Grilled steak.
MALBEC						
Curico Valley, Chile	13% by Vol.	2 - 3 months in stainless steel tanks	Ruby red with brig violet highlights	ght Intense red and black fruits and spi- ces flavours, with coffee and vanilla touches.	On the palate is pleasant and lively, medium bodied, vani- lla, cocoa, with well-blended tannins in the finish.	Grilled steak with sautéed potatoes.
PINOT NOIR						
Curico Valley, Chile	13% by Vol.	2 - 3 months in stainless steel tanks	Bright cherry colo with red highlights	rachharry clava	Juicy palate, with gentle tan- nins, round mouthfeel and toasted notes in the finish.	Chicken breast with mushroom sauce.
CHARDONNAY						
Curicó Valley, Chile	13.5% by Vol.	Short maceration period of 10 days.	Straw yellow color with golden highlights.	Intense notes of pear, pinea- pple and acacia flowers.	Fresh entry due to moderate acidity, medium body with outstanding notes of exotic fruit in the finish.	Chicken, turkey.
SAUVIGNON BLANC						
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
PINOT GRIGIO						
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.

