



Maturana Winery

PARELLON

Colchagua Costa

Jose Ignacio Maturana saw his family house and vineyards destroyed by Chile's major earthquake in 2010. As a result, he travelled to Burgundy in 2011 to make wine during the Chilean winter. There, he immersed himself in the techniques used in the region.

Once back in Chile, he and his family started the production of unique wines that they hoped would display a sense of place and that represent a way of life. Together they created Maturana Wines, a project based on vines of more than 70 years old, which are worked completely by hand and following organic principles.

COUNTRY

Chile

VARIETAL

Semillon

SOIL TYPE

Decomposed granitic soil
Quartz and clay at great depth

VINEYARD

Old vines, Planted in 1928
4ha vineyard
Rain gives irrigation only
Middle of forests
Colchagua valley coast
15 km from Pacific Ocean

HARVEST

Manual Harvest at night

VINIFICATION

Native yeasts fermentation
4 months aging
25% skin contact stainless steel vats
75% 3rd use French oak barrels

TASTING NOTES

Intense yellow color with great mineral concentration provided by its proximity to the Pacific Ocean, excellent balance of acidity and great structure provided by its percentage fermented with its shells.

CERTIFICATIONS



VEGAN

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