

Salida Wine Technical Sheet



2013 MATARÓ

YAKIMA VALLEY
100% MATARÓ

Harvested: 10/15/2013
Racked to Barrel: 10/28/2013
Aging: 25 months in neutral French oak
Bottling: November 12th, 2015
Total Production: 110 cases 750 ml., 1 case Magnums

PH: 3.73
TITRATABLE ACIDITY: 5.6 GRAMS/LITER
RESIDUAL SUGAR: 0.4 GRAMS/LITER
ALCOHOL: 15.0%

Mataró represents the third primary varietal of Spain's classic red grapes along with Tempranillo and Garnacha (Grenache.) Many wine consumers are far more familiar with the French name Mourvèdre hailing from France's Rhone Valley and Bandol however its true origin is Spain. The Spanish name, Monastrell is also the same grape and it is often identified this way.

Mataró is believed to have been brought to Mediterranean Spain by the Phoenicians some 1,500 years ago during their reign of maritime dominance. We chose the ancient name Mataró for its simplicity and because the variety's origins are reputed to be just outside the small village of the same name.

Our 2013 Mataró fruit was sourced from the Olsen Brothers Vineyard, located in the far eastern end of the Yakima Valley near Prosser where there is greater cumulative heat units supporting proper ripeness. Mataró is a notoriously fickle grape, needing a good long hot growing season to avoid the herbaceous notes that can develop in cooler vintages. With a natural tendency to both bud and ripen late, it's a wonderful variety for regions that can spring late frosts on a grower. With the Olsen Brothers Vineyard we get great fruit that has wonderful full-day sun and heat exposure that almost guarantees beautifully mature fruit come harvest.

An unctuous nose of perfumed blackberry compote, wild huckleberry, dark toasty spices, light herbal thyme and rosemary couple with an earthy, meaty element come through in balanced nuance. Rustic and light gamey notes offer flavors of ripe black cherry, leather, coriander, violets and dark truffles leading to a medium-bodied palate redolent of dark berries, allspice, blue plum and forest floor with medium balancing tannins lending the mouthfeel a proper grip.

The Salida 2013 Mataró offers a lively pairing with a host of foods and is intended for simple enjoyment. This is a tapas wine but always perfect for grilled meats! Spanish sausages like chorizo, sobrassada, longaniza and jamón are an ideal match. Torta Española, pork brochette, roasted duck breast, rabbit and grilled veal chops pair beautifully with the rich, smoky and 'meaty' nature of Mataró that we affectionately call the 'foundation' grape of Salida Wines.