

MATETIC

EQ SYRAH 2011

Description:

EQ Syrah 2011 is an intense violet red color. On the nose, it imparts aromas of black fruits and delicate floral scents reminiscent of violets, mixed with pepper and hints of moist earth and chocolate. On the palate, it has a velvety texture and firm body, but remaining soft and elegant. This is a delicate and perfectly-balanced wine that shows great complexity; its rounded tannins impart a good structure and intensity.

Winemaker's Notes:

EQ Syrah has its origins in two separate Organic and Bio-dynamically managed sectors in the "Valle de Rosario". The soil of these sectors has a granite origin (deep, colluvial). The surface texture is loamy, with a clay type of loam lower down, with good drainage and a constant presence of abundant roots. The 2011 harvest was carried out between April 20th and May 15th. Vinification was done in open, two and five ton capacity tanks in order to keep the clones separate. Cold maceration took place over seven days, followed by fermentation with selected yeasts. Different remounting techniques were carried out, depending on the varied must condition during fermentation. Finally, the wines were placed in carefully-chosen French oak barrels where malolactic fermentation took place, and where wine remained for 12 months before bottling.

Serving Hints:

This wine is ideally served with game and meats such as veal or pork, as well as lamb and strong, mature cheeses.

PRODUCER:

Matetic Vineyards

COUNTRY:

Chile

REGION:

San Antonio Valley

GRAPE VARIETY:

100% Syrah

***Certified Organic Grapes**

RESIDUAL SUGAR:

2.1 g/l

TOTAL ACIDITY:

4.3 g/l

pH:

3.57



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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14%	37.74	11.41	12	14.96	5X14	81599201003-2

