CORRALILLO SYRAH 2021

San Antonio Valley, Chile





TASTING NOTES: The intense varietal aromas of red fruits, violets, and black pepper are in balance with notes of chocolate and spices from the oak. The palate has big body and intensity, and is balanced and complex, with long tannins and a long, very juicy finish.

VITICULTURE: The grapes used for this wine come from hillside vineyard blocks planted in granitic soils that result in low fertility and excellent drainage. The vineyard blocks are also managed according to biodynamic agriculture principles. Most of the grapes are clone 174, which tends to produce aromatic wines that are well balanced and long on the palate. The rest are clone 470 and 300, which yield very concentrated wines with long and silky tannins and red-fruit expression.

VINIFICATION: The winemaking process took place in open tanks of 6-8 tons. Different techniques of destemming and crushing were used, plus a portion of whole clusters to increase the complexity and body. The grapes had a 10-day pre-fermentation maceration at 6°C and then fermented at different temperatures with native yeasts. Different punch-down and pump-over techniques were used, depending on the stage and condition of the wine during fermentation. The new wine was racked to carefully selected French oak barrels and aged for 16 months.

FAMILY: The year 1892 saw the emigration of the first generation of the Matetic family from what is now known as modern-day Croatia to the southernmost Chilean town of Puntas Arenas. Almost 100 hundred years later, the world started to become aware of Matetic Vineyards. And so, the story begins. In 1999, planted between the San Antonio and Casablanca Valleys of Chile in the Rosario Valley, Matetic Vineyards was born to the world. This coastal property occupies over 200 planted acres that take advantage of ocean influences and the unique climate that comes along with it.

With an eye towards sustainability, Matetic moved to organics beginning in 2002, now certified organic by CERES GmbH, and following biodynamic practices. One year later, in 2003, the technologically advanced Matetic winery was built, featuring gravity flow and natural and sustainable materials. Their boutique hotel, La Casona, followed in 2004, and at the same time received its organic certification. And in 2013, Demeter awarded Matetic biodynamic certification.

PRODUCER: Matetic Vineyards	ALCOHOL: 14%
REGION: San Antonio Valley, Chile	TOTAL ACIDITY: 5.48 G/L
GRAPE(S): 100% Syrah	RESIDUAL SUGAR: 1.93 G/L
SKU: CRSY217	pH: 3.54

