



2016 MATETIC EQ SYRAH



WINE DATA

Producer
Matetic Vineyards

Region
San Antonio Valley

Country
Chile

Wine Composition

100% Syrah
Certified Organic
Grapes

Alcohol
14%

Total Acidity
5.19 g/l

Residual Sugar
1.64 g/l

pH
3.43

DESCRIPTION

Intense violet color with red hues. The nose shows bold notes of black fruit and delicate notes of floral aromas reminiscent of violets mixed with spices like pepper and a hint of wet earth. The acidity is vibrant and juicy on the palate, with a very smooth and elegant texture that is concentrated and persistent at the same time. The wine unfolds upon contact with oxygen, showing great complexity and intensity.

WINEMAKER NOTES

The 2016 vintage was very cool, with a cooler summer than the 2015 vintage (and a cool, cloudy January). Harvest took place in mid-April with excellent fruit quality, showing a great expression of flavors, aromas, and acidity. The organic EQ Syrah 2016 was sourced from Biodynamic vineyards located in the Rosario Valley. The soils are chosen for their granitic origin. The selected slopes were chosen for their greater presence of quartz, and intermediate state of decomposition of the granitic rock – including some volcanic material. Each lot was fermented separately in open-top tanks with 2 and 5-ton capacities, in order to maintain the sectors and clones separately. The grapes underwent a cool maceration for 7 days for a gentle extraction of color, flavors, and aromas from the skins. Native yeasts during alcoholic fermentation were combined with various enological techniques like punch-downs and pump-overs, to enable an elegant and consistent extraction of the tannins. The wine was then racked to carefully-selected French oak barrels for malolactic fermentation, where it remained for 18-20 months prior to bottling.

SERVING HINTS

Suggested serving temperature of 64.4 F (18 C). Ideal to accompany all kinds of red meats, lamb shanks, game, sausage, and intensely-flavored aged cheeses.