

2011 **MATETIC SYRAH**

WINE DATA Producer

Matetic Vineyards

Region San Antonio Valley

> Country Chile

Wine Composition
100% Syrah
Certified
Organic Grape
Alcohol
14%

DESCRIPTION

Matetic Syrah has an intense dark purple color. In the nose, this is an expressive and complex Syrah, reflecting the terroir with elegant scents of pepper, wet earth, meat, spices, chocolate and a delicate violet note. The palate shows a perfect balance between fresh, zesty acidity and soft, sweet yet intense tannins. The flavors confirm the perceived complexity in the nose – full-bodied and smooth-textured, with a lingering fishing. It has great aging potential and will benefit greatly by decanting a few hours before serving.

WINEMAKER NOTES

This Syrah has its origins in two vineyards of exceptional quality found in the "Valle de Rosario." One of the plots is characterized by deep granite soil, while the 2nd is primarily decomposed granite with some clay and volcanic loam textures. Cooling influences from the Paciific Ocean creates a particularly cool meso-climate during the ripening period. The weather was colder than the previous year allowing the grapes to ripen slowly. Matetic only uses biodynamic practices to enhance fertility. The grapes were handpicked, & only 50% of them were destemmed. The remaining fruit was whole bunch fermented to add more texture and complexity. Winemaking was done in small buckets & bins, in which the grapes underwent cold maceration for 10 days, followed by fermentation with different selected yeasts, & some pumping over, to ensure the best-possible color, aroma & flavor extractions. Finally, the wine was placed in carefully-chosen French oak barrels where malolactic fermentation took place over 22 months, decanting and bottling without Afterwards, the wine was kept in bottles an additional 3 years before release.

SERVING HINTS

Decanting suggested. Serve at 65° F. This wine is ideally served with game and red meats, as well as lamb, barbecued pork, and strong, mature cheeses.

