

WINE DATA

Producer

Matetic Vineyards

Region

San Antonio Valley

Country

Chile

Wine Composition

100% Syrah (organic)

Alcohol

14.5%

Total Acidity

5.77 G/L

Residual Sugar

1.31 G/L

pH

3.41



DESCRIPTION

Deep, dark violet in color. The complex aromas show the wine's coastal origins. Elegant notes of pepper, wet earth, meat, spices, and chocolate, combine with subtle violet notes as well. On the palate, the flavors are reminiscent of black fruit with iodized notes, and an intense, elegant finish.

WINEMAKER NOTES

The grapes for Matetic Syrah come from within the Rosario Valley. One of the blocks that produces the grapes for Matetic Syrah is characterized by soils that are almost flat, with a very deep, loamy granitic texture. The other block is 100% granite soil in a state of decomposition, with some quartzite rocks and volcanic silt. Only Biodynamic techniques are used in the handling of the soil fertility, through natural methods such as the use of specific plants cultivated between the rows of grapevines, bolstered by compost and work in the soil. This allows the winery to achieve very good, deep root development with natural irrigation, or dry-farming, during a large part of the season. The 2015 harvest had very stable temperatures, with a steady summer of cool mornings and warm afternoons. The fruit was in very good condition, and harvest was from the 2nd week of April to the beginning of May. The grapes were hand-harvested into 10 kg-containers according to the Biodynamic calendar, and arrived at the cellar, where they were cooled while undergoing a strict selection of bunches and grapes. The grapes then underwent a cold maceration for 10 days, then fermented with natural yeasts. Just 50% of the grapes are destemmed, while the other half remained in whole clusters, adding additional texture and complexity. Various techniques of punch-downs and pump-overs of the cap were used for a very elegant extraction of color, aromas, and flavors. The wine remained in French oak barrels for 22 months, before being racked and bottled, unfiltered. The bottled wine then aged in a cellar for 3 years.

SERVING HINTS

Decanting is recommended. Matetic Syrah pairs well with all types of red meats, including those with strong flavors such as lamb, and grilled meats in general, as well as aged cheeses with intense flavors and textures.