

## WINE DATA

### Producer

Matetic Vineyards

### Region

San Antonio Valley

### Country

Chile

### Wine Composition

100% Organic Syrah

### Alcohol

14.5%

### Total Acidity

4.8 G/L

### Residual Sugar

1.92 G/L

### pH

3.6



## 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 2017 harvest was marked by medium to low yields which contributed to wines with good volume and concentration. Early summer was warmer than previous years, however the temperatures dropped starting in the month of March, achieving very good phenolic ripening and a delicately balanced acidity. Harvest took place during the last days of April with very healthy grapes with good integrity. 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 and aged cheeses with intense flavors and textures.