

## 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 Matetic Syrah has complex aromas that show the wine's coastal origins. Elegant notes of pepper, wet earth, meat, spices, and chocolate combine with subtle violet notes. 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, chosen from two blocks. One 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's fertility, through natural methods such as the use of specific plants cultivated between the rows of grapevines, bolstered by compost. This enables very good and 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 concentration. Summer was warm, but the temperatures dropped in March, achieving very good phenolic ripening and a delicately balanced acidity. Harvest took place during the last days of April with very healthy grapes. They were hand-harvested into 10 kg-containers according to the Biodynamic calendar. Once at the cellar, they were cooled, then underwent a cold maceration for 10 days, followed by fermentation with natural yeasts. Just 50% of the grapes are destemmed, while the other half remained in whole clusters, adding additional texture and complexity. Various punch-downs and pump-overs of the cap were used for an 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 the 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.