



2017

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# MATETIC VINEYARDS EQ 'COOL CLIMATE' SYRAH

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SAN ANTONIO VALLEY, CHILE

SAN ANTONIO VALLEY, CHILE

*Review*

*Review*

# 93

POINTS

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“The very expressive and pungently varietal 2017 EQ Cool Climate Syrah has notes of bacon fat, black olives and herbs, reflecting a warm and dry year with 14.5% alcohol and a medium to full-bodied palate. It fermented with some full clusters and indigenous yeasts and was transferred into 225-liter barrels for malolactic fermentation and 18 months' élevage. It's full-bodied and lush, with ripe tannins.”

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