



2017

MATETIC VINEYARDS EQ 'COOL CLIMATE' SYRAH

SAN ANTONIO VALLEY, CHILE

93

POINTS

“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.”



APRIL, 2023

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR



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