

Matetic Corralillo Syrah 2012



Origin: San Antonio Valley
Alcoholic Content: 14,5% Vol
Total Acidity (g/l):3,73
Reducing Sugars (g/l): 21,9
pH: 3.4
5,000 cases produced

TERROIR

The grapes are harvested from vineyard plots that have two common characteristics: both are situated on slopes, with different expositions. The composition of the deep soils is of granite and clay origin, providing excellent drainage and low fertility. Both are also managed on biodynamic principles. The main type of Syrah clones is 174; it produces aromatic, balanced wines with a long lasting taste. Adding a small amount of clone 470, the wine gains concentration and long silky tannins. Canopy and water management allows a healthy balance between grapes production and growth. The low yields results in fruit with higher concentration of color, aroma and flavor.

WINEMAKING

The winemaking process takes place in 6 and 8 ton capacity, open-top tanks. Some bunches

were destemmed using different techniques, and others have been left intact. The grapes underwent a cold soak prior to the wild yeasts fermentation, at various fermentation temperatures. Depending on fermentation and wine conditions, different techniques were employed such as punch down and pump overs. The wine was racked in selected French oak barrels for malolactic fermentation and aged during 14 months.

TASTING NOTES

This Syrah shows deep red and vivid purple hue. The intense varietal nose of red fruit, violet and pepper is beautifully balanced with cocoa and spicy notes from the oak. Finely structured body, complex, balanced, with long tannins and a lingering finish.

FOOD PAIRING

We suggest decanting and serve at 65o Fahrenheit (18o Celsius). Pair well with red meat, duck, sweet and sour dishes and mature or smoked cheese.