

2014 EQ COOL CLIMATE SYRAH


D.O. Valle de San Antonio



TERROIR

Our Syrah EQ 2014 is sourced from Biodynamic vineyards located in the El Rosario Valley. Soils derived mainly from granite were selected. Flat sites soils are deeper with accumulation of material and decomposed granitic rock. On the slopes we found presence of quartz and granite in different stages of decomposition and some volcanic material. On such soils a wide and deep root system is developed and vineyards are under natural irrigation and dry-farming management most of the time. Vines are carefully managed in order to develop a great expression maintaining a under control and balanced its vegetative growth. Grapes are from two clones, 174 and 470. Each one provides a unique typicity and properly ripe in the cool climate of San Antonio Valley.

WINEMAKING



Each lot and clone was fermented separately in open-top tanks of 2 and 5 ton. Grapes underwent a cold soak for 10 days to emphasize color and extract flavor and aroma. Fermentation was conducted using indigenous yeast, with daily punching down and pumping over to obtain smooth tannins in a consistent and elegant way. The wine was raked in French oak barrels carefully selected for malolactic fermentation and aged for 18 to 20 months before bottling.

TASTING NOTES

Deep dark violet color with red hues. The nose offers bold black fruits and delicate floral aromas, with scents of violets, spices, black pepper and wet earth notes. The palate shows a perfect balance of fresh, vibrant acidity and a smooth and elegant texture. Is concentrated and persistent. During aeration the wine's aromas will open up, expressing its complexity and intensity. We recommend decanting and serve at 64°F (18°C).

FOOD PAIRING

Ideal companion for braised red meat, lamb shanks, game, salami, blood sausages, duck, mature and intense cheese.

TECHNICAL INFORMATION

Alcohol: 14.5%
Total Acidity: 3.44 g/l
Residual Sugar: 1.9 g/l
pH: 3.69
1475 cases produced