

Matetic EQ Syrah 2011



Origin: San Antonio Valley

Alcohol:14°

Total Acidity (gr/l): 4,3

Reducing Sugars (gr/l): 2,1

PH: 3,57

TERROIR

The Syrah EQ originates in vineyards that are Organically and Biodynamically managed, located in the Rosario Valley, selected for its granitic, deep and colluvial origins developed by the accumulation of materials and decomposition of granitic rock. The surface texture is sandy loam up to approximately 40 cm.; lower it becomes clay loam with good drainage and always an abundant presence of roots at depth, which allows us to manage the blocks without irrigation for most of the season. The plants express themselves in a balanced manner thanks to careful management that controls the natural plant expression of this variety. The grapes correspond to clones 174, 300 and 470, which provide a unique typification in each case. A rigorous management of the load was performed, which sought to obtain yields of around 5 tons per hectare and achieve the perfect and slow maturity of the grape in this cold San Antonio climate. This grape was harvested between April 20 and May 15, 2011.

VINIFICATION

The grapes are harvested manually and once they reach the winery they are cooled for 12 hours and undergo a strict selection of bunches. The vinification was done in open tanks of two and five ton capacity, in order to keep separate the sectors and clones to be vinified. The grapes were cold macerated for 7 days prior to fermentation to achieve a slow extraction of color, taste and aroma from the skin, then during fermentation, pumping and pigeage techniques were used to favor the extraction of tannins in an elegant and consistent manner. The wine was then placed in carefully chosen French oak barrels, where malolactic fermentation took place and it remained there for 18 months prior to bottling.

WINE TASTING NOTES

Intense violet colored wine with red shades. In the nose it shows deep notes of black fruit and delicate floral aromas that are reminiscent of violets, mixed with spices such as pepper, with touches of wet earth and chocolate. In the mouth it has a velvety texture, a firm body, but is also smooth and elegant. Thanks to the cold climate where it matures, it is a delicate wine, perfectly balanced and long-lasting in the mouth. In contact with air the wine opens up and shows great complexity and intensity. It is suggested that it be decanted and taken to 18 °C prior to serving.

WINE PAIRING

It is recommended as an accompaniment for barbecued red meat, Patagonian style lamb, game meats such as deer or wild boar, duck and mature cheese with intense flavors.