

**MATETIC  
SYRAH**

**VINTAGE:** 2015

**D.O.:** Valle de San Antonio

**TECHNICAL INFORMATION**

Alcohol: 14.5%

Total Acidity: 5.77 g/l

Residual Sugar: 1.31 g/l

pH: 3.41

Cases produced: 400



**ORGANIC CERTIFICATION**

**USA:** made with organic grapes

**EUROPE/CHILE:** organic wine



**HARVEST**

The 2015 harvest had very stable temperatures, with a steady summer of cool mornings and warm afternoons. The fruit was in very good condition, and harvest began during the second week of April and lasted through the beginning of May.

**VINEYARD**

The grapes for Matetic Syrah come from sectors with unique characteristics within the Rosario Valley, selected for their enormous potential of quality and consistency for the production of this variety. One of the blocks that produces the grapes for Matetic Syrah is characterized by soils that are almost flat, with a very deep, loamy granitic texture. The other block is 100% granite soil in a state of decomposition, with some quartzite rocks and volcanic silt. Only Biodynamic techniques are used in the handling of the soil fertility, through natural methods such as the use of specific plants cultivated between the rows of grapevines, bolstered by compost and work in the soil. This allows us to achieve very good, deep root development with natural irrigation, or dry-farming, during a large part of the season. This wine is 100% Syrah, and a blend of the 174 and 470 clones, with the first lending unequalled aromatic complexity with spiced notes, and the second lending volume and texture on the palate.

**VINIFICATION**

The grapes were harvested by hand into 10 kg-containers according to the Biodynamic calendar, and arrived at the cellar, where they were cooled while undergoing a strict selection of bunches and grapes. The grapes then underwent a cold maceration for 10 days, then fermented with natural yeasts. Just 50% of the grapes are destemmed, while the other half remained in whole clusters, adding additional texture and complexity. Various techniques of punchdowns and pumpovers of the cap were used for a very elegant extraction of color, aromas, and flavors. The wine remained in French oak barrels for 22 months, before being racked and bottled, unfiltered. The bottled wine then aged in our cellar for 3 years, waiting for its optimal point to be tasted.

**TASTING NOTES**

Dark violet in color, and deep. On the nose, it's a Syrah with great varietal typicity, showing its coastal origin with lots of complexity: elegant notes of pepper, wet earth, meat, spices, and chocolate, with subtle violet notes. On the palate, it's characterized by its precision and elegance, with smooth tannins and great depth with flavors that are reminiscent of black fruit with iodized notes. An intense, elegant finish.

**FOOD PAIRING**

We recommend pairing the wine with all types of red meat, including those with strong flavors such as lamb, grilled meats in general, as well as aged cheeses with intense flavors and textures. Serve at 18°C. We recommend decanting the wine before service.

