

Matetic Syrah 2011 D.O. San Antonio Valley

100% Syrah

Alcohol: 14°

Total Acidity (g/L): 3,83

Residual Sugars (g/L): 2,5

pH: 3,41

246 cases produced

Terroir

The grapes for this Matetic 2011 were sourced from two areas of our El Rosario vineyard with unique characteristics, carefully chosen for their great quality potential and consistency for Syrah production. One of the plots lies on a flat plain characterized by deep loamy granitic soils. The second plot is planted on weathered granite with some quartzic clay and volcanic loams. Cooling influences from the Pacific Ocean creates a particularly cool climate during the ripening period. We only use biodynamic practices to build soil's fertility, growing cover crops between the rows at the vineyards, composting and soil cultivation. These naturally irrigated, dry-farmed vines have a large and deep root system. This wine is a blend of three different Syrah clones; 174 emphasize Syrah's aromatic complexity and spicy side. While clone 300 showcases finesse, and the 470 gives mouth structure. The grapes were picked during the first week of May, marked by good ripeness and showing concentration and intensity in the wine

Winemaking

The grapes were hand harvested according to the biodynamic calendar, in small cases of 10 kilos; after cooled, bunches and berries were strictly sorted and destemmed at our gravity-flow winery. Grapes underwent a cold soak for 10 days in temperature controlled open-top stainless steel tanks with a capacity between 2 to 5 tons. Fermentation was conducted only by native yeasts, with organic nutrition. Different methods of fermentation management were used, like punch-downs and pumping over, to ensure a gentle extraction with elegant aromas and flavors. The wine was aged in selected French oak barrels for 22 months before racking and bottling without fining or filtration. After bottling, the wine was kept for 2 years at our cellar before being released.

Tasting Notes

The wine has a deep, dark purple color with a violet rim. This Syrah is intense with a good expression of its terroir and elegant notes of white pepper, moist earth, meaty and spicy, chocolate and delicate violet notes. The palate shows a perfect balance of fresh acidity and the sweet notes of its soft yet intense tannins. Well balanced palate that confirms the nose, full-bodied and smooth-textured, with a lingering finish. Excellent long-term ageing potential.

Food Pairing

Perfect companion for grilled red meats like lamb, game, mature cheeses and charcuterie. Decant before serving at 18 °C

