

## Matetic Corralillo Syrah 2013



**Appellation: San Antonio Valley**

**Alcohol: 14°**

**Total Acidity (g/l): 3,48**

**Reducing Sugars (g/l): 1,67**

**pH: 3,54**

**8000 cases produced**

### TERROIR

The grapes are harvested from vineyard plots that have two common characteristics: both are located on slopes with different sun exposure, where the predominant soils are of granitic origin with quartzite rocks and clay, low fertility and excellent drainage. They are also managed according to organic and Biodynamic principles. The main type of Syrah clone 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, to enhance volume and complexity. 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**

Vivid red with a deep pink-purple tint in color. Generous and intense varietal aroma, with hints of red fruits, violets and pepper while chocolate notes from the oak combine with the spiciness to create balance. Finely structured, intense and complex; balanced, with long tannins and a lingering finish.

## **FOOD PAIRING**

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