

**EQ**  
**COOL CLIMATE SYRAH**

**VINTAGE:** 2015

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

**TECHNICAL INFORMATION**

Alcohol: 14%  
Total Acidity: 3.29 g/l  
Residual Sugar: 1.75 g/l  
pH: 3.5  
Produced cases: 2,387



**ORGANIC CERTIFICATION**

**USA:** Made with organic grapes

**EUROPE/CHILE:** Organic wine



**HARVEST**

The 2015 season was rather warmer than normal during summer, but gave way to a cool autumn. The harvest began the third week of April and finished at the beginning of May, with excellent fruit quality and great expression of the flavors, aromas, and acidity. It was a very good year for Syrah, with great balance between the flavors, varietal typicity, and freshness.

**VINEYARD**

Our EQ Cool Climate Syrah 2015 is sourced from biodynamic vineyards located in the Rosario Valley. The soils are chosen for their granitic origin, with the flat parts showing greater depth, developed by the accumulation of materials and the decomposition of the granitic rock. The selected slopes were chosen for their greater presence of quartz and intermediate state of decomposition of the granitic rock, including some volcanic material. In both cases the root systems develop deeply, allowing us some to dry-farm some blocks during a large part of the growing season. The plants express themselves in a very balanced way thanks to the canopy management that controls the natural vegetative exuberance of this variety. The grapes are clones 174 and 470, lending a unique varietal typicity in both cases, with a perfect ripening in this cool San Antonio climate.

**VINIFICATION**

Each lot was fermented separately in open-top tanks with 2- and 5-ton capacities, in order to maintain the sectors and clones separate. The grapes underwent a cool maceration for 10 days for a gentle extraction of color, flavors, and aromas from the skins. Native yeasts during alcoholic fermentation were combined with various enological techniques like punch downs and pump overs, to enable an elegant and consistent extraction of the tannins. The wine was then racked to carefully selected French oak barrels for malolactic fermentation, where it remained for 18-22 months prior to bottling.

**TASTING NOTES**

Intense violet color with red hues. The nose shows bold notes of black fruit and delicate notes of floral aromas reminiscent of violets mixed with spices like pepper and a hint of wet earth. The acidity is vibrant and juicy on the palate, with a very smooth and elegant texture that is concentrated and persistent at the same time. The wine unfolds with contact with oxygen, showing great complexity and intensity.

**FOOD PAIRING**

Ideal to accompany all kinds of red meats, lamb shank, game, blood sausage, charcuterie, and intensely flavored aged cheese. We recommend decanting and serving at 18°C.