



2017

# MATETIC VINEYARDS EQ 'COOL CLIMATE' SYRAH

SAN ANTONIO VALLEY, CHILE

# 93

POINTS

“The very expressive and pungently varietal 2017 EQ Cool Climate Syrah has notes of bacon fat, black olives and herbs, reflecting a warm and dry year with 14.5% alcohol and a medium to full-bodied palate. It fermented with some full clusters and indigenous yeasts and was transferred into 225-liter barrels for malolactic fermentation and 18 months' élevage. It's full-bodied and lush, with ripe tannins.”



APRIL, 2023

**QUINTESSENTIAL**  
IMPORTER MARKETER DISTRIBUTOR



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