

MATETIC VINEYARDS EQ 'COOL **CLIMATE' SYRAH**

SAN ANTONIO VALLEY, CHILE

Lobert Perkup

POINTS

fat, black olives and herbs, reflecting a warm and dry year with 14.5% alcohol and a medium clusters and indigenous yeasts and was transferred into 225-liter barrels for malolactic fermentation and 18 months' élevage. It's full-



APRIL, 2023

"The very expressive and pungently varietal 2017 EQ Cool Climate Syrah has notes of bacon to full-bodied palate. It fermented with some full bodied and lush, with ripe tannins."

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