

- TECHNICAL INFORMATION -

Alcohol: ..... 14% vol  
Total acidity(g/l): ..... 4,6  
Residual sugar(g/l): ..... 1,72  
pH: ..... 3,71  
Cases produced: ..... 1.200

# EQ

## Syrah

*D.O. San Antonio Valley · Chile*

2018

### Harvest

In the 2018 harvest, the ripening of the grapes was particularly slow, but very even, thanks to the cool nighttime temperatures and moderate temperatures during the day, giving us a large window to decide the optimal ripening point for harvest. The grapes' condition was exceptional, as was the quality, marked with very good acidity, and very round, ripe tannins. Harvest took place during the last week of April.

### Vineyard

Our EQ Syrah 2017 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 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.

### Winemaking

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 7 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 18-20 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 upon contact with oxygen, showing great complexity and intensity. We suggest decanting and serving at 17°C.

### Food pairing

Ideal to accompany all kinds of red meats, lamb shank, game, blood sausage, charcuterie, and intensely flavored aged cheese. **Decant and serve at 17°C.**

