

EQ
COASTAL SAUVIGNON BLANC

VINTAGE: 2020

D.O.: Valle de Casablanca

TECHNICAL INFORMATION

Alcohol: 13.5%
Total Acidity: 6.23 g/l
Residual Sugar: 1.25 g/l
pH: 3.04
Produced cases: 9.670



ORGANIC CERTIFICATION

USA: -

EUROPE/CHILE: Organic wine



HARVEST

The 2020 season had a very dry winter with very little precipitation and a rather warm summer that shortened the ripening cycle. Harvest began at the beginning of March with low yields and very good fruit quality, presenting no problems of any kind. There are citrus and tropical fruit expressions dominating the EQ Coastal Sauvignon Blanc in its 2020 version. It's generous on the palate but balanced, with a juicy, saline finish.

VINEYARD

The grapes for our EQ Coastal Sauvignon Blanc 2020 are sourced from our Valle Hermoso vineyard, located just 12 km from the Pacific Ocean, and planted on gentle hills where they are directly influenced by the cool coastal climate. This closeness to the coast lends unique characteristics to the grapes, of which 65% correspond to clone 242, and 35% to clone 1. Valle Hermoso's soils are of granite origin in an advanced state of decomposition, with a presence of mica rich in iron, and a texture without aggregation at a depth, where the roots can grow unencumbered. Thanks to the biodynamic management of the vineyard, the grapes reach a natural balance. Additionally, for this vintage we selected soils according to their distinct characteristics of granite composition, depth, and conductivity, among other factors.

VINIFICATION

Harvest began on March 11, the first fruit day on the biodynamic calendar, looking for the precise ripening for each block and clone selection. Climactically, the harvest was marked by cool, dry days with an absence of rain, producing a very high quality vintage. The yields were approximately 7.5 tons/ha, with good health and varietal typicity.

The grapes were destemmed and underwent a cool maceration lasting an average of 12 hours before being pressed in oxygen-less conditions through the use of inert gas, preserving the grapes' aromatic potential. Alcoholic fermentation took place at low temperatures in stainless steel tanks of varying sizes, where the wine then remained for 4 months in contact with its fine lees. Around 30% of the must fermented either in 700-liter concrete amphora or French oak barrels with 228-400 liter capacity, to enhance the mineral notes, texture, and mouth feel of the wine.

TASTING NOTES

Pale yellow in color with delicate green hues. The complex but delicate aromas are dominated by citrus and ripe tropical fruit with nuances of saline notes and a hint of spice typical of this variety in coastal climates. The palate is fresh and nervy, crisp and concentrated, with fruity notes and a minerality that gives it a hint of saline.

FOOD PAIRING

The wine is the perfect companion for fish, especially raw fish dishes like ceviche, Peruvian tiradito, tuna carpaccio, sushi, or cooked fish with light sauces. It's ideal for raw shellfish, especially scallops and oysters, and fresh salads. It also goes well with flavorful cheeses like blue cheese and goat cheese. Serve at 10-12°C.