

EQ
COASTAL SAUVIGNON BLANC

VINTAGE: 2021

D.O.: Valle de Casablanca

TECHNICAL INFORMATION

Alcohol: 13.5%
Total Acidity: 6.29 g/l
Residual Sugar: 1.39 g/l
pH: 3.3
Produced cases: 9.670



ORGANIC CERTIFICATION

USA: -

EUROPE/CHILE: Organic wine

HARVEST

The 2021 harvest season had a very cool, cloudy summer, which slowed down the metabolism of the plants, allowing the fruit to ripen very slowly without losing the acidity and aromas in the process. This produced a fresh, mineral, and concentrated Sauvignon Blanc that faithfully reflects its terroir.

VINEYARD

The grapes for our EQ Coastal Sauvignon Blanc 2021 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 the first week of April, looking for the precise ripening for each block and clone selection. 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-free 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 in 700-liter concrete amphora, and the remaining 30% fermented in French oak barrels with 228-400 liter capacity, to enhance the mineral notes, texture, and mouth feel of the wine.

TASTING NOTES

This wine has a pale straw-yellow color and a complex mix of aromas including citrus notes, ripe white fruit, fig leaf, and a refreshing saline note, as well as a hint of spice typical of this variety in coastal climates. On the palate, the wine is fresh and nervy but with good volume, concentration, spark, fruit, and a hint of saline on the finish.

FOOD PAIRING

The wine is the perfect companion for fish, especially raw fish dishes like ceviche, Peruvian tiradito, tuna tartar or 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 cheeses like blue cheese and goat cheese. Serve at 10-12°C.

