

## EQ Chardonnay 2013 D.O. San Antonio Valley



**100% Chardonnay**

**Alcohol: 13,5°**

**Total Acidity (g/l): 5.9**

**Residual Sugars (g/l): 1,6**

**pH: 3,3**

**1290 cases produced**

### *Terroir*

The grapes for our Chardonnay EQ are sourced from our own organic and biodynamic plots planted with clone Mercier, in the El Rosario vineyard. The soil consists of sandy granite with deep porous layers and good fertility. Each clonal selection (95, 76 and 130) develops unique nuances and characteristics in the wines, due to varying degrees of sun exposure. Showing more tropical flavors if the fruit have been exposed to the sun, and mineral notes with nice acidity if they have been protected from sunlight. The naturally low yields – around 1,5 kilos per plant – and the coastal influence allows a slow ripening process and intense aromatic concentration.

### *Winemaking*

The grapes were hand-picked and transported to our gravity-flow winery, then carefully sorted and cooled. A traditional process of whole-bunch pressing at low pressures was done. The clear juice was racked directly into French oak barrels from Burgundian coopers (15% new) of different sizes: 228, 300 and 400 liters. Fermentation was conducted only by native yeasts, in order to obtain a real expression of the vineyard, enhancing the complexity and elegance of the final blend. The wine was finished with only a small percentage of malolactic fermentation, to enhance the mouthfeel and aromatic complexity. The wine was aged in barrels on its fine lees and aged for 11 months. 6 months of lees stirring was done in order to get volume, roundness and a good integration of the oak flavors.

### *Tasting Notes*

Pale yellow color with shades of gold. The nose is intense, with ripe and elegant aromas. Notes of tropical fruit and citrus with some rich aromas of honey and peaches, along with a distinctive salty-savory note, which is a proper expression of our vineyards and terroir. The palate is fresh and lively showing rich concentration and a long lingering finish.

### *Food Pairing*

Ideal companion for fish, white meat, seafood, pasta and mature cheeses. Serve at 12 °C.

