

EQ CHARDONNAY 2014


D.O. San Antonio Valley



TERROIR

The grapes for our Chardonnay EQ are sourced from our own organic and biodynamic vineyards planted with clonal selections, in the Rosario Valley. The soil consists of granitic sand texture and clay on the slopes, with good porosity when the soils deepen. Each vineyard and selection of clones (95, 76 and 130) experience varying degrees of sun exposure. This allows the grapes to develop unique nuances and characteristics in the wines, 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 lowered yields – around 1,5 kilos per plant – and the coastal influence favor a slow ripening process and intense aromatic concentration.

WINEMAKING



The grapes were hand-picked starting on March 21st and transported to the winery, where the bunches were carefully cooled and selected. The grapes were whole bunch pressed to obtain high quality juice at low pressure, ensuring low turbidity but higher freshness. The fermentation was done in French oak barrels from Burgundy, of different sizes: 228, 300 and 400 liters. Fermentation was conducted only by indigenous yeasts, in order to obtain a real expression of the vineyard typicity, enhancing the complexity and elegance of the final blend. The wine was finished with only a percentage of malolactic fermentation, to enhance the mouth feeling and aromatic complexity. The wine was aged in barrels on fine lees and aged for 11 months with 6 months lees stirring to get volume, roundness and a well-integrated wood.

TASTING NOTES

Our Chardonnay has brilliant golden straw color. The nose has citric and tropical fruit aromas that blend beautifully with flavors of honey and peaches, along with its distinct salty minerality, our terroir's unique expression. On the palate is a full, voluptuous wine displaying freshness and volume without an overtly up front acidity.

FOOD PAIRING

Ideal companion for fish, white meat, seafood, pasta and mature cheeses. Serve at 53°F (12°C).

TECHNICAL INFORMATION

- Alcohol: 14°
- Total Acidity (g/l): 6,5
- Residual Sugar (g/l): 2,86
- pH: 3,15
- 1535 cases produced