

EQ COASTAL SAUVIGNON BLANC 2015


D.O. Casablanca Valley



TERROIR

The grapes for this EQ Coastal Sauvignon Blanc are sourced from our “Valle Hermoso” vineyard, only 13 km (8 mi) from the Pacific Ocean, planted on gentle slopes where they receive a direct influence from the coastal cool climate. This allows each Sauvignon Blanc clone to obtain special characteristics showing their coastal origin (clones 1, 242 & 297). The predominant soil types are decomposed granite with presence of iron-rich micas. The loose subsoil allows roots to grow freely thanks to the biodynamic management, reaching a natural balance. Canopy management during the season ensures sufficient sunlight for optimal fruit health and ripening. We harvest each block according to the different sub-units established according to soil composition, conductivity, depth and other factors.

WINEMAKING



We harvested the grapes at the end of March, looking for the optimal ripeness for each block and clonal selection. After sorting, grapes are destemmed and cold soaked for 6 to 8 hours and then pressed under inert conditions to avoid oxidation and preserve the aromas. Fermentation was held at low temperatures in stainless steel tanks. Afterwards the wine was kept on its fine lees for 4 months. A portion (18%) was fermented in egg-shaped concrete vessels and neutral oak barrels, looking to enhance the wine’s minerality, texture and mouth volume.

TASTING NOTES

The wine has a very pale yellow color, with light green hues. The nose is complex and delicate, with aromas of citrus and tropical fruit such as mango, papaya and lime peel with herbal notes.

The palate displays concentrated fruit flavors, a fresh and salty acidity that finishes with a lingering crisp minerality.

FOOD PAIRING

A food-friendly Sauvignon Blanc, excellent for appetizers, fresh vegetable salads with goat cheese, raw fish and seafood, specially oysters and cebiche (fresh raw fish marinated in citrus juices). Serve at 12 °C (53 °F).

TECHNICAL INFORMATION

- Alcohol: 13,5°
- Total Acidity (g/l): 6,89
- Residual Sugar (g/l): 1,02
- pH: 3,11
- 6077 cases produced