

# EQ COASTAL SAUVIGNON BLANC 2016

*D.O. Valle de Casablanca*



## TERROIR

The grapes for the Sauvignon Blanc EQ Coastal 2016 are sourced from our Valle Hermoso vineyard, which is planted on slopes and located just 6 miles (12 km) from the Pacific Ocean. This vineyard benefits from the cool coastal influence. This allows each Sauvignon Blanc clone (65% clone 242 and 35% clone 1) to express distinctive varietal character. The predominant soil types are decomposed granite with a presence of mica on the upper horizons. The deep subsoil is not heavy-textured and allows root penetration and balanced growth, thanks to our Organic and Biodynamic management. Canopy management during the season ensures sufficient sunlight for optimal fruit health and ripening. Additionally, we harvest each block according to different harvest criteria, like granite composition, conductivity, depth and other factors.

## WINEMAKING

Harvest was done from March 30th (fruit day according to the Biodynamic calendar) in search of optimum maturity in each plot and clonal selection. In terms of climate, this season was cloudy and fresh, due to the impact of the El Niño climatic phenomenon.



Yields were around 2,8 tons/ac (7 tons/Ha) of healthy fruit of great typicity.

After destemming, the grapes underwent a cold soak for 6 to 8 hours before being pressed under oxygen-less conditions through use of inert gas, preserving the grape's aromatic potential and natural features. Fermentation was done in stainless steel tanks of different sizes, at a low temperature. The wine was aged in contact with fine lees for 4 months. A small portion (25%) was fermented in concrete amphora fermentation vessels and oak barrels of 228 to 400 L, to enhance the mineral notes, texture and mouth feel of the final wine.

## TASTING NOTES

Pale yellow in color with delicate greens hues. The complex nose is dominated by citrus and tropical aromas like mango, papaya and grapefruit peel, underlayered by light herbal notes and crispness.

The palate is fresh and vivid, crisp and concentrated, very fruity with a salty mineral dimension leading to a lingering finish.

## FOOD PAIRING

Perfect companion for fish, especially raw fish dishes like ceviche, tuna tiradito, carpaccio, sushi or with light sauces, oysters, scallops, salads, goat or blue cheese. Serve at 50-54°F (10-12°C).

## TECHNICAL INFORMATION

- Alcohol: 13,5°
- Total Acidity (g/l): 6,8
- Residual Sugar (g/l): 1,5
- pH: 3,1
- cases produced 8.901