

EQ COASTAL SAUVIGNON BLANC 2018

D.O. Valle de Casablanca



TERROIR

The grapes for the Sauvignon Blanc EQ Coastal 2018 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 that led each Sauvignon Blanc clone (65% clone 242 and 35% clone 1) to express distinctive varietal character. The predominant soil types are decomposed granite with presence of mica, textured but without aggregation on the deeper horizons. That results in roots growing freely, and thanks to our organic and Biodynamic management they get balanced naturally. Additionally, we harvest each block according to different harvest criteria, like granite composition, conductivity and depth, amongst other factors.

WINEMAKING

Harvest started on March 12th (the first fruit day according to the Biodynamic calendar) looking for optimum maturity in each plot and clonal selection.



This vintage has been dominated by cold and dry days, resulting in high quality and concentrated fruit. Yields were around 2,8 tons/acre (8 tons/Ha) of healthy fruit of great typicity.

After destemming, the grapes underwent a cold soak for 12 hours before being pressed under oxygen-less conditions through the 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 (30%) was fermented in concrete amphora fermentation vessels of 700 L 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, with nuances of light herbal notes and the typical crispiness that this variety shows in coastal cool climates. 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, specially 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): 6,0
- Residual Sugar (g/l): 1,4
- pH: 3,13
- 9.500 cases produced