

**EQ LIMITED EDITION  
BLEND**

**VINTAGE:** 2017

**D.O.:** Valle de Aconcagua

**TECHNICAL INFORMATION**

Alcohol: 14.5%  
Total Acidity: 5.1 g/l  
Residual Sugar: 2.22 g/l  
pH: 3.62  
Produced cases: 1.038



**HARVEST**

The 2017 vintage is the result of a warmer, drier year that resulted in a very good level of ripeness and varietal expression in every variety.

**VINEYARD**

The EQ Blend is a wine composed of red varieties (50% Merlot, 20% Cabernet Franc, 15% Syrah, and 15% Cabernet Sauvignon) that lend balance, complexity and unique expression to this blend that faithfully reflects the decomposing granitic soils and the coastal climate of our vineyards that average 20 years in age. The complexity of the soil comes from the volcanic matter and the presence of quartz at different depths.

**VINIFICATION**

The different varieties underwent a 10-day cold maceration prior to alcoholic fermentation. Enological techniques specific to each variety were then used to enhance their characteristics. Each lot was aged for 18 months in French oak barrels from different cooperages and forests with different toast levels. The final blend was made with specific percentages of each lot to achieve a balanced and complex blend.

**TASTING NOTES**

Deep reddish-violet in color. Intense notes of fresh fruits such as blueberries and blueberries on the nose with delicate aromas of spices recalling black pepper and a hint of damp earth. The palate offers vibrant, juicy acidity with a very smooth, elegant, and persistent texture. Upon contact with oxygen, the wine opens and demonstrates tremendous complexity and intensity.

**FOOD PAIRING**

Red meats, sausages, and cheeses. Best decanted and served at 18°C.

