

**EQ LIMITED EDITION
SAUVIGNON BLANC**

VINTAGE: 2018

D.O.: Valle de San Antonio

TECHNICAL INFORMATION

Alcohol: 13,5%
Total Acidity: 5,80 g/l
Residual Sugar: 12,17 g/l
pH: 3,08
Produced cases: 230



ORGANIC CERTIFICATION

USA: -
EUROPE/CHILE: organic wine

HARVEST

The 2018 season was very cold, with a summer that was cool and cloudy. Harvest took place during the second week of March through the beginning of April, and showed excellent quality in the fruit, with great expression of the flavors, aromas, and acidity. It was a great year for Sauvignon Blanc, with excellent balance between the flavors, varietal typicity, and freshness.

VINEYARD

This wine was made with grapes from different blocks in the Rosario Valley, close to our cellar. Most of the grapes are clone 242, which is known for its notes of tropical fruits. The vines are planted on hillsides with different solar expositions, which enables each block to develop particular organoleptic characteristics. The soil is granitic in nature with a high presence of quartz and some volcanic matter throughout the entire profile, and is known for its tremendous minerality and porosity, which is ideal for Sauvignon Blanc. We also use a smaller percentage of Sauvignon Blanc clone 1 from our coastal vineyard to contribute more citrus notes and greater complexity.

VINIFICATION

This wine has two primary components. One lot was fermented in French oak barrels with several prior uses and in contact with its fine lees to achieve greater texture. The other was fermented in 700-liter egg-shaped cement tanks, which help amplify the minerality and varietal character. Once the fermentation was complete, the wine remained on its fine lees with periodic stirring for 7 months as it aged in barrels and tanks, which delivered firm structure and tremendous volume on the palate.

TASTING NOTES

Pale yellow in color with subtle green tones. The aromas are a mix of mineral notes with flowers and ripe tropical fruit like papaya, mango, and lychee. It's complex, delicate, and very elegant on the nose. The palate is concentrated, with the potent acidity creating the perfect balance with the intense flavors, big body, and large structure. With its concentration, perfect acidity, and potency, this wine has excellent aging potential, and will only gain complexity and elegance in the bottle.

FOOD PAIRING

Recommended with grilled fish, ceviche, sea urchins, and oysters, as well as intense, creamy cheeses. Serve at 10 °C (50°F).

