

EQ
QUARTZ CHARDONNAY

VINTAGE: 2017

D.O.: Valle de San Antonio

TECHNICAL INFORMATION

Alcohol: 14%
Total Acidity: 4.93 g/l
Residual Sugar: 1.60 g/l
pH: 3.39
Produced cases: 1100

The EQ logo consists of the letters 'E' and 'Q' in a stylized, handwritten font. The 'E' is on the left and the 'Q' is on the right, with a small red dot above the 'Q'. The logo is enclosed in a thin, dotted rectangular border.

ORGANIC CERTIFICATION

USA: Made with organic grapes
EUROPE/CHILE: Organic wine



HARVEST

The 2017 season was very warm, with December and January sustaining very high temperatures accompanied by forest fires throughout the country. The EQ Quartz Chardonnay was harvested in mid-March, a date that allowed for good balance in the grapes' flavors. It was a good year in general, giving us opulent, lush wines.

VINEYARD

The grapes for EQ Quartz Chardonnay come from a southerly hillside (with less sun exposure) of our selected Mercier clones and biodynamic management in the Rosario Valley. The vineyard soils have a granitic-sandy texture, with the hillsides having more clay than granite, and good porosity at depth. Each clonal selection (95, 76, and 130) expresses unique characteristics due to the different solar exposure of the fruit, with more tropical notes when the bunches are more exposed to the sun and mineral notes with excellent acidity when they are more protected within the canopy of the vines. The natural yields are close to 1.5 kg per plant, and together with the coastal influence, allow for a low ripening and great concentration of aromas and flavors in the must.

VINIFICATION

The grapes were hand-picked and taken to the winery, where the bunches were rigorously selected then chilled in order to minimize the oxidation of aromas and flavors. The bunches were whole-cluster pressed at lower pressure with few rotations, following a traditional style. The entirety of the must (with high levels of solids) fermented in French oak barrels with native yeasts. Battonage took place without the addition of CO₂ until just before bottling. Malolactic fermentation took place in 10-15% of the wine. It then aged for 11 months in French oak barrels of varying sizes.

TASTING NOTES

This is a Chardonnay with a subtle yellow color. The nose presents aromas reminiscent of citrus and tropical fruits together with notes of honey and a delicate saline note, unique to our vineyard's terroir. The wine is concentrated on the palate with good volume, fresh acidity, and a long, elegant finish.

FOOD PAIRING

We suggest pairing with seared fish, white meats, shellfish risotto, pasta with cream sauce, and aged cheeses. Serve at 12°C.