

EQ
QUARTZ CHARDONNAY

VINTAGE: 2018

D.O.: Valle de San Antonio

TECHNICAL INFORMATION

Alcohol: 14%
Total Acidity: 5.34 g/l
Residual Sugar: 3.34 g/l
pH: 3.28
Produced cases: 1.000



ORGANIC CERTIFICATION

USA: Made with organic grapes

EUROPE/CHILE: Organic wine



HARVEST

The 2018 vintage was very cool, with little sunlight, and marked by cloudy days. This allowed for a slow ripening of the grapes, conserving their aromas and high natural acidity. Harvest took place in mid-March, the ideal moment with good balance in the flavors of the grape. It was an exceptional year that produced very fresh wines with great varietal typicity.

VINEYARD

The grapes for EQ Chardonnay come from selected Mercier clones from our biodynamic vineyards in the El Rosario Valley. The vineyard soils have a granite-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 slow ripening and great concentration of aromas and flavors in the must.

VINIFICATION

Hand-picked and cooled, the bunches were selected then gently pressed with few rotations, using the classic method. The fermentation of the must, with high quantity of solids, took place 100% in French oak barrels with native yeasts, periodic battonage without the addition of SO₂ until just before bottling. Depending on the year, a small percentage of the wine underwent malolactic fermentation. The wine aged for 11 months in French oak 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, while the pronounced acidity adds liveliness and freshness, with 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.