

**EQ**  
**COASTAL SAUVIGNON BLANC**

**VINTAGE:** 2019

**D.O.:** Valle de Casablanca

**TECHNICAL INFORMATION**

Alcohol: 13.5%  
Total Acidity: 5.6 g/l  
Residual Sugar: 1.48 g/l  
pH: 3.2  
Produced cases: 11.433



**ORGANIC CERTIFICATION**

**USA:** -

**EUROPE/CHILE:** Organic wine



**HARVEST**

The 2019 season was clearly coastal, with a rather cool and cloudy summer. The EQ Coastal Sauvignon Blanc was harvested beginning on March 11, the first fruit day of the biodynamic calendar, looking for the precise level of ripening for each block and clonal selection, and finished at the beginning of April with excellent fruit quality, with great expressions of flavors, aromas, and acidity. The year was marked by cool, dry days and an absence of precipitation. It was a very good year for Sauvignon Blanc, with great balance between the flavors, varietal typicity, and freshness.

**VINEYARD**

The grapes for our EQ Coastal Sauvignon Blanc 2019 are sourced from our Valle Hermoso vineyard, located just 12 km from the Pacific Ocean, and planted on gentle hills where they are directly influenced by the cool coastal climate. This closeness to the coast lends unique characteristics to the grapes, of which 65% correspond to clone 242, and 25% to clone 1. Valle Hermoso's soils are of granitic origin in an advanced state of decomposition, with a presence of mica rich in iron, and a texture without aggregation at a depth, where the roots can grow unencumbered. Thanks to the biodynamic management of the vineyard, the grapes reach a natural balance. Additionally, for this vintage we selected soils according to their distinct characteristics of granitic composition, depth, and conductivity, among other factors. The yields were approximately 8.5 tons per hectare, with healthy grapes that showed great varietal typicity.

**VINIFICATION**

The grapes were destemmed and underwent a cool maceration lasting an average of 12 hours before being pressed in oxygen-less conditions through the use of inert gas, preserving the grapes' aromatic potential. One part of the alcoholic fermentation took place at low temperatures in stainless steel tanks of varying sizes, where the wine then remained for 4 months in contact with its fine lees. The other part of the must fermented either in 700-liter concrete eggs or French oak barrels with 228-400 liter capacity, to enhance the mineral notes, texture, and mouth feel of the wine.

**TASTING NOTES**

Pale yellow in color with delicate green hues. The complex but delicate aromas are dominated by citrus and ripe tropical fruit like papaya and grapefruit peel with nuances of saline notes and a hint of spice typical of this variety in coastal climates. The palate is fresh and nervy, crisp and concentrated, with fruity notes and a minerality that gives it a hint of saline.

**FOOD PAIRING**

The wine is the perfect companion for fish, especially raw fish dishes like ceviche, tuna "tiradito", or carpaccio, well-done fish with light sauces. It's ideal for raw shellfish, especially scallops and oysters, and fresh salads. It also goes well with flavorful cheeses like blue cheese and goat cheese. Serve at 10-12°C.