

EQ PINOT NOIR 2015

D.O. Valle de Casablanca



TERROIR

EQ Pinot Noir is crafted from our vineyards located in the Casablanca Valley, 6 miles (10 kilometers) from the Pacific Ocean. This excellent terroir is defined by a maritime influence, the constant coastal breezes and low temperatures during the season, and the soils consist of granite and mica. This vineyard is managed according to organic and Biodynamic principles in every stage of vine growing, producing high-quality wine grapes with a strong sense of place. Each clone (777 and 115) has its own personality and is affected differently by the vineyard site, soil and management techniques. The naturally lowered yields – around 1 kilo per plant – allow us to craft unique wines, and each one enhance the complexity and the balance of the final blend, resulting in a wine full of nuances, flavors, freshness and complexity.

WINEMAKING



All the grapes were hand harvested, carefully transported to the winery and strictly selected after cooling. The grapes were fed by gravity into stainless steel tanks of 5 and 2 tons capacity, where maceration takes place for seven days at 42.8° Fahrenheit (6° Celsius). The wine was gently fermented using only indigenous yeasts and natural yeast nutrient. Different pumping over and punching down techniques were performed during fermentation to extract finesse, color, aroma and flavor compounds. The wine was racked in French oak barrels from various Burgundian coopers and different sizes (228, 300 and 400 liters capacity). After malolactic fermentation the wine was aged for 14 months until the final blending and bottling.

TASTING NOTES

Intense violet-red in colour, very deep and bright. The nose reveals intense red fruit, cherries and strawberries with earthy, mineral notes. Delicate, complex and concentrated, this wine has a soft, full palate, well-balanced acidity and supple tannins.

FOOD PAIRING

Ideal companion for oily fish, cheese, risottos, light red meat, poultry, pasta and spicy food. Serve at 57° Fahrenheit (14° Celsius).

TECHNICAL INFORMATION

- Alcohol: 14°
- Total Acidity (g/l): 6,06
- Residual Sugar (g/l): 2,27
- pH: 3,43
- 1446 cases produced