

EQ CHARDONNAY 2015

D.O. Valle de San Antonio



TERROIR

The grapes for our Chardonnay EQ are sourced from our own Organic and Biodynamic vineyards planted with clone Mercier in the Rosario Valley. The soil consists of granitic sand texture and clay on the slopes, with good porosity when the soils deepen. Each vineyard and selection of clones (95, 76 and 130) experience varying degrees of sun exposure, allowing grapes to develop unique nuances and characteristics in the wines, showing more tropical flavors when the fruit have been exposed to the sun and mineral notes with nice acidity if they have been protected from sunlight. The naturally low yields – around 1,5 kilos per plant – and the coastal influence permit a slow ripening process and intense aromatic concentration.

WINEMAKING

The grapes were hand-picked from March 18th and transported to the winery, where bunches were carefully cooled and selected. Using a very traditional technique, the grapes were whole bunch pressed to obtain high quality juice at low pressure, ensuring low turbidity but high freshness. The fermentation was done in French oak barrels from Burgundy, of different sizes: 228, 300 and 400 liters. Fermentation was conducted only by native yeasts, in order to obtain a real expression of the vineyard typicity, enhancing the complexity and elegance of the final blend. The wine was finished with only a percentage of malolactic fermentation (7%), to enhance the mouth feeling and aromatic complexity. The wine was aged in barrels on fine lees for 12 months with 6 months lees stirring to get volume, roundness and a well-integrated wood aroma).

TASTING NOTES

Our Chardonnay has a light and brilliant yellow color. The nose has citric and tropical fruit aromas that blend beautifully with flavors of honey and peaches, along with its distinct salty minerality, our terroir's unique expression. On the palate it is a full, voluptuous wine displaying freshness and volume without an overtly up front acidity.

FOOD PAIRING

Ideal companion for fish and seafood, white meat like chicken and pork, pasta and mature cheeses. Serve at 53°F (12°C).

TECHNICAL INFORMATION

- Alcohol: 14°
- Total Acidity (g/l): 6,7
- Residual Sugar (g/l): 2,0
- pH: 3,15
- 1302 cases produced