

**EQ**  
**GRANITE PINOT NOIR**

**VINTAGE:** 2019

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

**TECHNICAL INFORMATION**

Alcohol: 13.5%  
Total Acidity: 4.73 g/l  
Residual Sugar: 1.62 g/l  
pH: 3.65  
Produced cases: 800



**ORGANIC CERTIFICATION**

**USA:** Made with organic grapes

**EUROPE/CHILE:** Organic wine



**HARVEST**

The 2019 had a dry winter with low levels of precipitation, followed by an equally dry spring, resulting in low levels of vigor in the vineyards, and smaller yields than previous seasons. However, this increased the concentration of the berries, producing very concentrated wines with excellent varietal typicity. Summer was cool in the valley, with temperatures only rising slightly in March, which ensured the correct ripening of the grapes. Harvest took place during the second week of March.

**VINEYARD**

This wine has its origins in our vineyards located just 10km from the coast of the Pacific Ocean, in the Casablanca Valley. The constant ocean breeze, together with the ferrous granite of our soils, creates an excellent terroir for the ripening of our grapes. This vineyard is managed according to Biodynamic principles, from pruning to harvest, producing high-quality grapes with a strong sense of place. The clones 777 and 115 are planted to a density of 5,000 plants per hectare, giving us a balanced yield of no more than 1 kg of grapes per plant, producing unique wines that, when blended, result in a wine full of nuances, flavors, freshness and complexity.

**VINIFICATION**

The grapes were harvested by hand and underwent a strict selection of bunches then berries. Next, the grapes were deposited using gravity into stainless steel tanks of 2- and 5-ton capacity for a cool 7-day maceration at 6°C. Depending on the clone and block, around 35% whole clusters used, which added complexity and texture. Alcoholic fermentation took place with native yeasts, using different techniques like manual punch-downs and pump overs in order to achieve a very elegant extraction of color, aromas, and flavors. The racked wine was placed into French oak barrels from Burgundian barrel makers and of different sizes: 228, 300, and 400 liters, where the malolactic fermentation took place, and where the wine remained for 12 months.

**TASTING NOTES**

With an intense red color, clean and bright, with glints of ruby. The nose is rather austere and mineral, followed by an elegant floral aroma and ripe citrus notes. The palate impacts with its large frontal attack, unctuous and with high acidity, followed by a rounded mid-palate with a firm but elegant structure, and a long finish, where the minerality reappears, including iron and iodine, and floral notes like orange blossom.

**FOOD PAIRING**

Ideal to accompany pastas and risottos with mushroom or truffle sauces. Soft aged cheeses, fresh salads, and spicy food in general. We suggest decanting for 20 minutes and serving at 14°C.