

- TECHNICAL INFORMATION -

Alcohol:	13,5 % vol
Total acidity(g/l):	6,32
Residual sugar(g/l):	1,34
pH:	3,15
Cases produced:	10.500



Sauvignon Blanc

D.O. Casablanca Valley · Chile

2022

Harvest

The 2022 harvest had low yields in the vineyard due to the small size of the berries in the same quantity of bunches. In terms of temperatures throughout the season, they were unsteady during spring but then stabilized for summer, allowing the grapes to ripen slowly and under control. This Sauvignon Blanc vintage will be remembered as having one of the greatest concentrations in recent memory. La cosecha 2022 fue de bajos rendimientos en el viñedo, dado sobre todo por un menor tamaño de bayas, en la misma cantidad de racimos. En cuanto a las temperaturas, fueron heterogéneas en la primavera, y luego se estabilizaron en verano, teniendo las bayas una maduración lenta y controlada. Esta añada de Sauvignon Blanc, es sin duda una de las de mayor concentración que se tenga recuerdo.

Vineyard

The grapes for our EQ Coastal Sauvignon Blanc 2022 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 35% to clone 1. Valle Hermoso's soils are of granite origin in an advanced state of decomposition, with a presence of mica rich in iron, and a texture without aggregation at 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 granite composition, depth, and conductivity, among other factors.

Winemaking

Harvest began the last week of March, looking for the precise ripening for each block and clone selection. The yields were approximately 7.5 tons/ha, with good

health and varietal typicity. The grapes were destemmed and underwent a cool maceration lasting an average of 12 hours before being pressed in oxygen-free conditions through the use of inert gas, preserving the grapes' aromatic potential. 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. Around 30% of the must fermented in 700-liter concrete amphora, and another 30% fermented in French oak barrels with 228–400 liter capacity, to enhance the mineral notes, texture, and mouth feel of the wine.

Tasting notes

This wine has a pale straw-yellow color and a complex mix of aromas including citrus notes, ripe white fruit, fig leaf, and a refreshing saline note, as well as a hint of spice typical of this variety in coastal climates. On the palate, the wine is fresh and nery but with good volume, concentration, spark, fruit, and a hint of saline on the finish.

Maridaje

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

