

EQ
QUARTZ CHARDONNAY

VINTAGE: 2019

D.O.: Valle de San Antonio

TECHNICAL INFORMATION

Alcohol: 14%
Total Acidity: 5.23 g/l
Residual Sugar: 1.75 g/l
pH: 3.32
Produced cases: 1,000



ORGANIC CERTIFICATION

USA: Made with organic grapes

EUROPE/CHILE: Organic wine



HARVEST

The 2019 season was moderately cool. There were clear, windy days on the coast, and harvest took place during the last week of March with excellent fruit quality and great expression of the flavors, aromas, and acidity.

VINEYARD

The grapes for EQ Chardonnay come from selected Mercier clones from our biodynamic vineyards in the El Rosario Valley. The vineyard soils have a granite- sandy texture, with the hillsides having more clay than granite, and good porosity at depth. Each clonal selection (95, 76, and 130) expresses unique characteristics due to the different solar exposure of the fruit, with more tropical notes when the bunches are more exposed to the sun and mineral notes with excellent acidity when they are more protected within the canopy of the vines. The natural yields are close to 1.5 kg per plant, and together with the coastal influence, allow for a slow ripening and great concentration of aromas and flavors in the must.

VINIFICATION

The grapes were harvested by hand and cooled once they arrived at the cellar. There was a meticulous selection of the bunches and berries before the whole clusters were dropped into the pneumatic press where they were gently pressed with few rotations. 100% of the must fermented in French oak barrels, with 16% new barrels and the remaining 84% with previous uses. The alcoholic fermentation lasted around 12 days with periodic battonage and movement of the lees with the goal of adding volume and texture to the palate. The wine aged without the addition of SO₂. Just 7% of the wine underwent malolactic fermentation. The wine aged for a total of 10 months.

TASTING NOTES

This is a Chardonnay with a subtle yellow color. The nose presents aromas reminiscent of citrus and tropical fruits together with notes of honey and a delicate saline note, unique to our vineyard's terroir. The wine is concentrated on the palate with good volume, while the pronounced acidity adds liveliness and freshness, with a long, elegant finish.

FOOD PAIRING

We suggest pairing with seared fish, white meats, shellfish risotto, pasta with cream sauce, and aged cheeses. Serve at 12°C.