



Matetic

EQ 'Quartz' Chardonnay

"Press Highlights"

2019

- 92 – JAMES SUCKLING, *June 17, 2022*

"Green apple, lime, oatmeal and some sour cream and nougat on the nose. A pure, medium-to-full-bodied chardonnay with an elegant palate and a creamy finish. Some oak bitterness in the end. Drink now."

2018

- 94 – WINE ADVOCATE, *August 31, 2021*

"I was blown away by a Chardonnay I had never tasted before, the 2018 EQ Quartz Chardonnay, which struck me as completely different, soil-driven and mineral. They produced it in a very Burgundian and classical way with minute attention to all details. The full clusters were pressed and the juice fermented with a lot of solids and native yeasts in French oak barrels, where the wine matured for 11 months. The palate is superb - fresh, balanced and full of flavors and energy - very Burgundian if you ask me. It should be long lived."

- 93 – VINOUS, *May 6, 2021*

"...Yellowy green in color. The aromatic core contains toasted hazelnuts, corn and white peach alongside subtle hints of oak and smoke. Creamy on the palate, it offers buttery, lees-led flavors over a lingering hazelnut finish. A well-calibrated and very expressive white."

- 92 – JAMES SUCKLING, *June 3, 2021*

"A full-bodied white with aromas of grilled pineapple, dried lemon, salted butter, praline and toast. Intense and focused with tight, smoky layers and bright acidity. Tense and vivid. Drink or hold."

2017

- 92 – WINE ADVOCATE, *February 28, 2020*

"The 2017 EQ Chardonnay was produced with three clonal selections planted in Valle del Rosario in San Antonio. The full clusters were pressed, and the juice fermented in French oak barrels with native yeasts where the wine matured for 11 months. Here, the riper year is noticeable compared with wines from 2018, as this is slightly more tropical and round, with creamy oak and a showy palate with a soft texture."

2016

- 93 – WINE ADVOCATE, *October 31, 2018*

"The 2016 EQ Chardonnay now mentions Quartz on the label, as the red granite soil has lots of quartz. The juice from pressing the full clusters fermented in barrel, where the wine stayed for 11 months. While in barrel, some 10% to 15% of the wine goes through malolactic, as they keep the natural temperature (rather than warming up the room) and let the wine evolve naturally. 2016 was a cool and fresh year that resulted in a juicy Chardonnay with pungent flavors and a very tasty finish. It has volume and freshness."

2015

- 92 – WINE ADVOCATE, *April 2017*
- 91 – JAMES SUCKLING, *March 2018*