

EMILIANA
ORGANIC VINEYARDS

SIGNOS DE ORIGEN

PINOT NOIR

VINTAGE: 2017

D.O.: Casablanca Valley

VARIETIES:
100% Pinot Noir.

BOTTLING DATE:
February 2018

ANALYSIS

Alcohol	13.4° Vol%
Residual Sugar	2.10 g/L
Total Acidity (tartaric acid)	4.80 g/L
pH	3.65
Total SO ₂ at bottling	0.070 g/L

WINE OF CHILE



VINEYARDS: Fundo Casablanca, La Vinilla sector, "El Rincón" vineyard, foothills of the Coastal Range, Block 31.

VINEYARD DESCRIPTION: Located 300 m asl and vertically positioned with a northeast to southwest orientation. Ungrafted Clone 777 and drip irrigated.

PLANTATION YEAR AND DENSITY: 2001; 4,000 plants/ha.

YIELD PER HECTARE: 6 tons, 30 Hl/ha.

SOIL: Deep and light soils of alluvial origin. The first 80 cm present 2–3 layers of sandy-loam texture over a horizon with dark clay penetrated by the roots. The soil has a slightly acidic pH, little organic matter (1.7%), and low salinity.

CLIMATE: The Casablanca Valley is highly influenced by the cold Pacific Ocean and its Humboldt Current. The 2016–2017 growing season began with a winter than was colder and drier than those of previous years. The spring and summer, on the other hand, were very hot, which resulted in having to harvest two weeks earlier than in the past in order to preserve the natural acidity.

HARVEST: Manual, February 27–March 2, 2017.

WINEMAKER: Noelia Orts & Alvaro Espinoza.

VINIFICATION CELLAR: Las Palmeras.

VINIFICATION: The first stage, reception, began with a selection on conveyor belts to separate leaves and damaged bunches, etc. The selected bunches were then transported by conveyor belt to be destemmed, and then the individual berries were selected by caliber and passed on to a vibrating table for more fine-tuned selection. The grapes finally drop gently into two oak casks for a 4-day cold maceration at 6°–8°C prior to alcoholic fermentation with native yeasts with temperatures controlled to 24°–27°C

and a program of punch-downs in accordance with enological criteria. Malolactic fermentation took place naturally in barrels and concrete eggs, where the wine was aged for 11 months. The wine stabilized naturally without any additional treatments and was filtered with 3-micron cartridge filters at the time of bottling.

AGING: 11 months, 67% in French oak barrels, 28% in concrete egg, and 5% in 600-liter casks.

PRODUCTION: 1.333 cases (9 L)

AGING POTENTIAL: 6 years

TASTING NOTES: Ruby red leaning toward raspberry in color. The nose begins with aromas of raspberries, pomegranate, and blueberries and offers more complex notes of liqueur and minerals as it opens. The palate is elegant with soft tannins. A well-balanced wine that respects the typicity of the variety.

FOOD PAIRING: The red fruit aromas and fresh acidity make this a very versatile wine for pairing with dishes made with mushrooms or truffles, creamy risottos, white meats, and sushi.

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