

EMILIANA
ORGANIC VINEYARDS

**SIGNOS
DE ORIGEN**

SYRAH

VINTAGE: 2016

D.O.: Casablanca Valley

VARIETIES:
98% Syrah, 2% Viognier.

BOTTLING DATE:
November 2017

ANALYSIS

Alcohol	13.8° Vol%
Residual Sugar	2.84 g/L
Total Acidity (tartaric acid)	4.69 g/L
pH	3.66
Total SO ₂ at bottling	0.072 g/L

WINE OF CHILE



VINEYARDS: Fundo Casablanca, La Vinilla sector, La Quebrada vineyard, foothills of the Coastal Range, Blocks 16 and 27.

VINEYARD DESCRIPTION: Located 380 masl and vertically positions, the vineyards have a northeast-southwest orientation. Clone 174 grafted onto SO4. Drip irrigated.

PLANTATION YEAR AND DENSITY: 2002; 4,000 plants/hectare

YIELD PER HECTARE: 5 tons, 30 HL.

SOIL: Of granitic colluvial origin. Deep soil with low clay content, sandy-loam texture, and slightly acidic pH (6.1-6.3). It is low in organic matter (1.7%), with moderate fertility and low salinity.

CLIMATE: Marked by the influence of the Pacific Ocean and the Humboldt Current, which cools the valley and allow the grapes to ripen slowly and evenly. The winter of 2015 was mild and frost-free. The spring was colder than usual, which slowed the maturation process in the grapes and delayed the onset of veraison. The abundant rainfall on April 15, 2016 spurred earlier harvest and in the end yielded a very fresh syrah with less concentration and alcohol.

HARVEST: Manual, April 20th, 2016.

WINEMAKER: Alvaro Espinoza & Noelia Orts.

VINIFICATION CELLAR: Los Robles.

VINIFICATION: Upon arriving at the cellar, the grapes were deposited onto a conveyor belt for selection. Leaves and damaged fruit were removed, and the selected bunches were transported by another conveyor belt for destemming. The individual grapes were selected by caliber and continued on to a vibrating machine to ensure perfection in the selection. They then dropped gently into a wooden vat for a 6-day pre-fermentation cold soak at 8°C. Alcoholic fermentation took place in French oak vats with native

yeasts at 24°-27°C. The pump-over program was determined by enological criteria, and total maceration time was 17 days. Malo-lactic fermentation took place naturally in barrels. The wine was aged for 13 months in barrels and egg-shaped concrete tanks. The wine stabilized naturally without treatments and was passed through a 3-5-micron (absolute) cartridge filter before bottling.

AGING: 42% of the wine was aged in fouders, 38% in French oak barrels, 15% in concrete eggs, and 6% in 600-liter barrels.

PRODUCTION: 1.190 cases (9 L)

AGING POTENTIAL: 8-10 years

TASTING NOTES: Garnet-red with violet at the rim. The nose is elegant with meaty notes, black olives, and licorice, and the palate recalls black cherries. This is a medium-bodied wine with refreshing acidity and a long finish that faithfully portrays the typicity of the variety when grown in a cold climate.

FOOD PAIRING: Suggestions: excellent with red meats and roasted vegetables, grilled lamb, and shwarma, as well as with dishes seasoned meats black pepper, cloves, or cumin, which heightened the fruit in this wine. Also very good with aged and blue cheeses.

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