

EMILIANA
ORGANIC VINEYARDS

NOVAS

CHARDONNAY

VINTAGE: 2017

D.O.: Casablanca Valley

VARIETIES:
100% Chardonnay

BOTTLING DATE:
April 2018

ANALYSIS

Alcohol	14.0° Vol%
Residual Sugar	4.48 g/L
Total Acidity (tartaric acid)	5.32 g/L
pH	3.39
Total SO ₂ at bottling	0.098 g/L

WINE OF CHILE



VINEYARD OF ORIGIN: Fundo Casablanca, La Vinilla sector, La Quebrada vineyard, foothills of the Coastal Range, Blocks 24 and 25.

VINEYARD DESCRIPTION: Located 370 m asl, vertically positioned with a northeast-southwest orientation and drip irrigated.

YEAR PLANTED AND DENSITY: 1993; 4,000 plants/hectare.

YIELD: 10 tons, 50 Hl/ha.

SOIL: Alluvial soils formed by multiple deposits from the mountains. Sandy-loam in texture, the soil is slightly acidic and has low conductivity (non-saline). It is dark in color, easily penetrable by roots, moderately fertile, and has medium capacity for moisture retention.

CLIMATE: The 2016–2017 season presented a winter with low rainfall concentrated during the months of June and July. Spring began with moderately intense frosts, and temperatures rose sharply as the season progressed. The high temperatures continued throughout the summer and into April, which resulted in the need to harvest nearly a month earlier than usual.

HARVEST: Machine, March 12–15, 2017
Manual, March 21–24, 2017

VINIFICATION CELLAR: Las Palmeras

VINIFICATION: the machine-harvested grapes were picked at night to take advantage of the naturally low temperatures. They were immediately direct pressed in pneumatic presses, and the must was sent to the cellar.

The handpicked grapes were placed in 400-kilo bins and transported to the cellar, where they underwent a selection process on conveyor belts that led the grapes to a pneumatic press for direct pressing. The must was decanted and racked to stainless steel tanks and barrels for alcoholic fermentation with selected yeasts. Once fermentation was complete, the lees were stirred (batonnage) to provide the wine better contact with the fine lees. The wine did not undergo malolactic fermentation. Prior to bottling, the wine was fined with adjusted doses of bentonite and cold stabilized to prevent tartaric precipitation.

AGEING: 4 months, 14% in French oak barrels, and 2% in a French oak foudre.

PRODUCTION: 15,000 cases (9 L)

TASTING NOTES: Golden yellow in color with fruity aromas of pineapples and peaches complemented by notes of toasted hazelnuts and almonds. The palate is creamy and velvety with good volume, well-balanced acidity and a persistent finish.

FOOD PAIRING: This ripe, balanced wine pairs perfectly with grilled sea bass skewers, crab gratin, and sautéed chicken with vegetables. Drink in Burgundy-style glasses at 10°–12°C.

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