

EMILIANA
ORGANIC VINEYARDS

NOVAS

PINOT NOIR

VINTAGE: 2017

D.O.: Casablanca Valley

VARIETIES:
100% Pinot Noir

BOTTLING DATE:
December 2016

ANALYSIS

Alcohol	13.4° Vol%
Residual Sugar	3.91 g/L
Total Acidity (tartaric acid)	4.84 g/L
pH	3.66
Total SO ₂ at bottling	0.078 g/L

WINE OF CHILE



VINEYARD OF ORIGIN: Fundo Casablanca, La Vinilla zone, EL Rincón vineyard, blocks 31, 32 & 33

VINEYARD DESCRIPTION: Situated around 300 meters above sea level, this vertically-trained, drip-irrigated vineyard faces North-South and is planted with a massal selection of ungrafted vines.

YEAR PLANTED AND DENSITY: 2000 and 2001; 4000 plants/ha

YIELD: 10 tons/ha, 50 Hl/ha

SOIL: The lack of a water table enables more controlled irrigation of the vines. Soil is varied and ranges from evolved clay to yellow sand.

CLIMATE: The Casablanca Valley is influenced by the Pacific Ocean and the Humboldt Current, resulting in constant humidity and average temperatures of 25°C in the summer and 14°C in the winter. The winter of 2016 had far less rainfall than a normal year and was followed by episodes of spring frost resulted in lower yields than expected. The summer was warm, and because January temperatures were higher than expected, the grapes ripened two weeks ahead of the estimated harvest date.

HARVEST: Hand-picked, March 22nd and 23rd, 2017.

VINIFICATION CELLAR: Las Palmeras

VINIFICATION: The grapes are harvested into 400-kg bins and transported to the winery, where first the clusters and then the grapes (after destemming) are selected

on a conveyor belt. Once in the tank, they undergo a pre-fermentation maceration for 3 days, followed naturally by alcoholic fermentation with native yeasts. During this stage, temperatures are kept at 24-26° C, with a gentle pumpover routine. A 2-3-day post-fermentation maceration is then carried out. Malolactic fermentation occurs spontaneously in stainless steel tanks and barrels. The wine is filtered through 1-micron membranes and then bottled.

AGEING: 70% of the wine is aged for 6 months in French oak barrels

PRODUCTION: 7,777 cases (9 L)

TASTING NOTES: Deep ruby red in color and intensely fruity on the nose with aromas such as strawberries and blackcurrants along with notes of damp earth and a light floral touch. The palate is lush, and the smooth tannins lend good complexity, resulting in a well-balanced wine with a tremendously fruity finish.

FOOD PAIRING: Very good with white meats and oily fish. The perfect partner for mushroom-parmesan risotto.

- www.emiliana.cl -

Emiliana cares for the environment.
FSC Certified Paper.

Because we care

