

EMILIANA
ORGANIC VINEYARDS

NOVAS

SAUVIGNON BLANC

VINTAGE: 2017

D.O.: San Antonio Valley.

VARIETY: 100% Sauvignon Blanc.

BOTTLING DATE:
July, 2017

ANALYSIS

Alcohol	13.7% vol
Residual Sugar	1.69 g/L
Total Acidity (tartaric acid)	5.40 g/L
pH	3.19
Total SO ₂ at bottling	0.099 g/L

WINE OF CHILE



VINEYARD OF ORIGIN: Fundo Rosario, Lagunilla zone.

VINEYARD DESCRIPTION: Located 250 m above sea level. The vines are clone 242, vertically positioned, drip irrigated, and primarily planted on hillsides.

PLANTATION YEAR AND DENSITY: between 1999 and 2005; 3,030 plants/hectare.

YIELD PER HECTARE: 9 tons, 40 HI/ha.

CLIMATE & SOIL: The area around the San Antonio seaport is Chile's most maritime wine region. The vineyards are distributed among three major sectors of the Coastal Mountain Range in Leyda, Lo Abarca, and Rosario, although newer areas are constantly appearing. The region's mountainous topography, its cool climate, and its distinctively thin and rocky soil, produce white wines known by its minerality and an intense acidity.

HARVEST: By machine, March 3–11, 2017.

VINIFICATION CELLAR: Las Palmeras

VINIFICATION: The grapes are machine harvested at night to take advantage of the naturally low temperatures and transported to the winery, where they are deposited into a pneumatic press. After pressing, the must is decanted and prepared for alcoholic fermentation by adjusting the turbidity level to 100 NTU and inoculating the tank with selected yeasts. Fermentation begins at 15°C and finished at 16°–17°C. The tank is then chilled to aid in the decantation of the coarser lees, and after 2 days, the clean wine is racked to tanks for aging. During this time, its lees are maintained

in suspension for 3 months, which encourages the development of fatty and aromatic compounds and delivery of greater complexity to the wine.

AGING: 3 months in stainless steel tanks.

PRODUCTION: 7.770 cases (9 L)

TASTING NOTES: Yellowish-green in color with an expressive nose that offers citrus notes recalling grapefruit and lime as well as mango and white pepper with a touch of salinity. Good volume, acidity, and persistence on the palate.

FOOD PAIRING SUGGESTION: The high acidity and aromatic persistence in this wine make it an excellent aperitif as well as an ideal companion to shellfish and raw or cooked white fish. It can also be served with white meats such as chicken seasoned with lemon, salads, and fresh cheeses. Best served at 7°–10°C.

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