

**EMILIANA**  
ORGANIC VINEYARDS

# NOVAS

SYRAH/MOURVEDRE

VINTAGE: 2016

D.O.: Cachapoal Valley

VARIETIES:  
85% Syrah, 15% Mourvedre

BOTTLING DATE:  
May 16<sup>th</sup>, 2018

## ANALYSIS

Alcohol	14.6° Vol%
Residual Sugar	3.60 g/L
Total Acidity (tartaric acid)	5.32 g/L
pH	3.50
Total SO <sub>2</sub> at bottling	0.088 g/L

WINE OF CHILE



**VINEYARD OF ORIGIN:** Totihue Estate

**VINEYARD DESCRIPTION:** Both vineyards are located at 385 masl. The vines are planted on their own roots, vertically positioned, and drip irrigated.

**YEAR PLANTED AND DENSITY:** Syrah: 2001, 4,000 plants/hectare. Mourvedre: 2007, 4,000 plants/hectare

**YIELD:** 10–12 tons and 50–60 Hl per hectare.

**CLIMATE:** The Cachapoal Valley borders the Maipo Valley to the north, the Pacific Ocean to the west, the Andes Mountains to the east, and the Colchagua Valley to the south. It has ideal climate conditions that allow the varieties to develop and ripen fully, including frost-free springs and warm, dry summers. The soils are of alluvial origin with moderate depth and a silty-loam texture, which encourages optimal vine growth. This valley provides excellent conditions for red varieties and as a result, the wines obtained are smooth, concentrated, and fruity. The weather conditions early in the season, high temperatures and luminosity during the spring, and the absence of rain during flowering were very favorable for vineyard development. The high temperatures during the ripening period accelerated the process and led to harvesting 2 to 3 weeks earlier than in a normal year to prevent over ripening and dehydration in the grapes.

**HARVEST:** Manual, March 25 – April 5, 2016.

**VINIFICATION CELLAR:** Las Palmeras

**VINIFICATION:** The reception process takes place via a double selection system using

conveyor belts before and after destemming and crushing the grapes, which then drop gently into the fermentation tanks, where they undergo a 3-day pre-fermentation cold soak at 8°C. Alcoholic fermentation takes place in stainless steel tanks with only native yeasts. At this stage, the temperatures are maintained at 24°–27°C, and a pumpover program is employed in accordance with enological criteria. The new wine remains on its skins at 22°–24°C for 4–5 days. Malolactic fermentation takes place naturally in oak barrels, where the wine is aged for 12 months, during which time stabilization takes place naturally, without additional treatments. The wine is filtered with a 1-micron (absolute) cartridge filter just prior to bottling.

**AGEING:** 12 months, 70% in French and American oak barrels.

**PRODUCTION:** 4,444 cases (9 L)

**TASTING NOTES:** Deep ruby red in color. The nose is fresh with aromas recalling plums and cherries complemented by sweet notes of tobacco and chocolate. Firm, elegant tannins lend the wine good density and silkiness that pairs with rich acidity for a wine with tremendous persistence and a pleasing finish.

**FOOD PAIRING:** Ideal with game meats such as venison and duck as well as slow-cooked pork ribs and leg of lamb with spices.

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