

EMILIANA
ORGANIC VINEYARDS

NOVAS

VIOGNIER

VINTAGE: 2017

D.O.: Casablanca Valley

VARIETIES: 100% Viognier

BOTTLING DATE:
July, 2017

ANALYSIS

Alcohol	14.3° Vol%
Residual Sugar	3.44 g/L
Total Acidity (tartaric acid)	4.99 g/L
pH	3.40
Total SO ₂ at bottling	0.097 g/L

WINE OF CHILE



VINEYARD OF ORIGIN: Fundo Casablanca, La Vinilla sector, La Parcela vineyard, Blocks 11 and 12.

VINEYARD DESCRIPTION: Located 300 m asl, vertically positioned with an east-west orientation and northern exposure. Drip irrigated.

YEAR PLANTED AND DENSITY: 2005; 4,000 plants/hectare.

YIELD: 9.85 tons, 45 Hl/ha.

SOIL: There are no aquifers, so the exact and necessary irrigation is provided. It has different types of soils, from evolved and black clay, to coarse yellow sand.

CLIMATE: The 2016–2017 season began with low winter rainfall concentrated during the months of June and July. Moderately intense frosts in early spring were managed using our control system. Temperatures rose sharply in late spring and remained high throughout the summer and lasted until April, which resulted in the need to harvest nearly a month earlier than in a normal year.

HARVEST: Manual. March 14- 20, 2017.

VINIFICATION CELLAR: Las Palmeras

VINIFICATION: The grapes were picked into 400-kg bins and transported to the cellar for immediate chilling. Then, they underwent a selection process on conveyor belts that led to a bladder press for direct pressing. The must was decanted, and racked to stainless steel tanks and oak barrels, correcting the turbidity to 150 NTU. The alcoholic fermentation starts with selected

yeasts. After the fermentation process was complete, the fine lees were stirred (battonage) for better contact with the wine. Prior to bottling, the wine was fined with adjusted doses of bentonite and cold stabilized to prevent future precipitations. Finally it was filtered with diatomaceous earth and with 1- and 0.65-micron cartridges.

AGEING: 5 months, 70% in stainless steel tanks and 30% in French oak barrels.

PRODUCTION: 1,660 cases (9 L)

TASTING NOTES: Golden-yellow in color with fruity aromas of apricot, pineapple, gooseberries, papaya, and cream on the nose. The palate is dense, fruity, silky, and persistent.

FOOD PAIRING: Ideal with cream-based dishes, grilled salmon, or fried swordfish with vegetables. Also pairs very well with desserts such as papayas with cream.

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