

EMILIANA

ORGANIC VINEYARDS

SIGNOS DE ORIGEN

CHARDONNAY / VIOGNER
MARSANNE / ROUSSANNE

VINTAGE: 2016

D.O.: Casablanca Valley

VARIETIES:
Chardonnay 72%, Viognier
12%, Marsanne 10%,
Roussanne 6%.

BOTTLING DATE:
December 2016

ANALYSIS

Alcohol	14.2° Vol%
Residual Sugar	2.19 g/L
Total Acidity (tartaric acid)	5.25 g/L
pH	3.40
Total SO ₂ at bottling	0.088 g/L

WINE OF CHILE



VINEYARD OF ORIGIN: Fundo Casablanca, La Vinilla sector, La Quebrada vineyard, foothills of the Coastal Range, Blocks 15, 16, 26 and 32.

VINEYARD DESCRIPTION: Located 370 m asl and vertically positioned. The Marsanne and Viognier are grafted onto 5BB. Drip irrigated.

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

YIELD: 4 tons, 20 Hl.

SOIL: of alluvial origin with sandy-loam texture and a slightly acidic pH (6.3). It is low in organic matter (2%), with moderate fertility, low salinity, and a medium capacity for moisture retention.

CLIMATE: the 2015–2016 season was affected by the El Niño phenomenon, beginning with a winter that was somewhat warmer and drier than usual. Rainfall increased in the spring, and the corresponding cloudy weather brought with it cooler temperatures. The effects of El Niño reached their peak in December with high summer temperatures and increased relative humidity in the interior valleys that resulted in uneven flowering and ultimately a delay in ripening.

HARVEST: Manual, April 12 - 21, 2016.

WINEMAKER: Alvaro Espinoza.

VINIFICATION CELLAR: Las Palmeras

VINIFICATION: The grapes were picked into 12-kg boxes and transported to the cellar for

immediate chilling. After that, the bunches were selected on conveyor belts that led to a bladder press for direct pressing. The must was decanted and racked into stainless steel tanks where alcoholic fermentation began, and prior to completion, 100% of the partially fermented must was racked to French oak barrels to continue the process. Following fermentation, a small amount of sulfite was added to the new wine to prevent malolactic fermentation and thereby preserve the wine's freshness and vibrant acidity. The wine remained in the barrels for an additional 5 months with periodic battonage (lees stirring) to promote the transfer of fatty compounds and aromatics from the lees to the wine for greater complexity. Prior to bottling, the wine was fined with adjusted doses of bentonite and cold stabilized to prevent future tartaric precipitations.

AGEING: 6 months; 62% in French oak barrels, 15% in French oak foudres, 19% in ovoid tanks and 4% in stainless still tank.

PRODUCTION: 2,775 cases (9 L)

AGING POTENTIAL: 4 years

TASTING NOTES: Golden yellow in color and fruity on the nose with peach and apricot aromas, a bit of white fruit, and notes of freshly crushed walnuts. Smooth, fresh, and creamy on the palate with great depth and persistence.

FOOD PAIRING: Ideal with fish and seasoned shellfish such as grilled octopus and bouillabaisse with merquén chili powder.

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