

EMILIANA
ORGANIC  VINEYARDS

SPARKLING WINE

D.O.: Casablanca Valley

VARIETIES:
77% Chardonnay,
23% Pinot Noir.

BOTTLING DATE:
August 7-8, 2014

ANALYSIS

Alcohol	12.6° Vol%
Residual Sugar	7.54 g/L
Total Acidity (H ₂ SO ₄)	5.39 g/L
pH	2.98
Total SO ₂ at bottling	0.115 g/L

WINE OF CHILE



VINEYARDS OF ORIGIN: Fundo Casablanca, La Vinilla zone; La Quebrada Vineyard in the foothills of the Coastal Mountains.

VINEYARD DESCRIPTION: 370 m above sea level. Trellised to vertical shoot position and drip irrigated.

PLANTATION YEAR AND DENSITY:

1998-2003, 4,000 plants/ha.

YIELD PER HECTARE: 12 ton/ha.

VALLEY DESCRIPTION: The Casablanca Valley is close to the Pacific Ocean and receives its maritime influence through coastal breezes that moderate temperature conditions. The terrain includes rolling hills and mountains that increase in height toward the east, where it meets with the Coastal Range. The soils are of alluvial origin, with a sandy loam textures. They are highly permeable, shallow, and poor in nutrients, which results in yields that are relatively low in comparison with other valleys in Chile. This plus cooler temperature conditions result in very slow ripening and fruit with tremendous flavor and aromas in varieties such as Chardonnay, Sauvignon Blanc, and others.

HARVEST: Manual, from late February through early March 2014.

VINIFICATION PLANT: Las Palmeras.

VINIFICATION: The grapes were hand-picked into bins and transported immediately from the Casablanca Valley to our Palmeras winery in the Colchagua Valley. Upon arriving the grapes were refrigerated overnight and pressed the following day. The must was decanted to obtain clean juice for fermentation. Upon completion of the fermentation process, the new wine was left on its fine lees and stirred weekly (battonage) to enhance complexity. This base wine was then subjected to its second fermentation using the charmat method and a second battonage process. The resulting sparkling wine was filtered and adjustments made for bottling.

AGING: 3 months in stainless steel tanks followed by another 2 months after the foam was developed.

PRODUCTION: 1, 032 cases (9 L).

AGING POTENTIAL: 5 years.

TASTING NOTES: Light yellow in color with constant, consistent fine bubbles and persistent mousse. Fruity aromas such as papaya, pineapple, and cherries with notes of toasted bread. The palate is fresh, well balanced, and persistent.

FOOD PAIRING: This wine pairs well with dishes with mild cream sauces, raw and cooked shellfish, fresh summer salads, sushi, trout, and desserts made with red fruits and chocolate.

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CERTIFICATION:



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