

EMILIANA
ORGANIC VINEYARDS

NOVAS

PINOT NOIR

VINTAGE: 2021

D.O.: Casablanca Valley

VARIETIES:
100% Pinot Noir

BOTTLING DATE:
December 2021

ANALYSIS

Alcohol	13.0° Vol%
Residual Sugar	3.19 g/L
Total Acidity (tartaric acid)	5.32 g/L
pH	3.52
Total SO ₂ at bottling	0.072 g/L

WINE OF CHILE



VINEYARD OF ORIGIN: Fundo Casablanca, La Vinilla zone, EL Rincón vineyard, blocks 32 & 33.

VINEYARD DESCRIPTION: Situated around 300 meters above sea level, this vertically trained, drip-irrigated vineyard faces North-South and is planted with a massal selection of ungrafted vines.

YEAR PLANTED AND DENSITY: 2000 and 2001; 4000 plants/ha

YIELD: 10 tons/ha, 50 Hl/ha

SOIL: The lack of a water table enables more controlled irrigation of the vines. Soil is varied and ranges from evolved clay to yellow sand.

CLIMATE: The Casablanca Valley is influenced by the Pacific Ocean and the Humboldt Current, resulting in constant humidity and average temperatures of 25°C in the summer and 14°C in the winter. The 2020-2021 growing season was marked by a winter with plentiful precipitations. Spring was warm, but we experienced rains in January, which delayed ripeness but allowed us to obtain great freshness in Pinot Noir.

HARVEST: Machine, Between March 26th and April 5th, 2021

VINIFICATION CELLAR: Las Palmeras

VINIFICATION: The grapes were mechanically harvested and transported to the winery. After reception and destemming, they underwent a cool pre-fermentation maceration for 3 days at 8°C. Next, alcoholic fermentation occurred naturally with both native and commercial yeasts. Temperatures were maintained at 22-24°C with a program of gentle pump overs. Post-fermentation maceration took place over 2-3 days. Malolactic fermentation occurred spontaneously in stainless steel tanks, barrels, and foudres, where the wine then aged for 6 months. Finally, the wine was filtered in a cross-flow filter prior to bottling.

AGEING: 6 months, 68% in French oak barrels, 11% in French oak foudres, 21% in stainless steel tanks.

PRODUCTION: 4.440 cases (9 L)

TASTING NOTES: This wine unfolds a delicate and light ruby color. Its aromas show subtle red fruits, such as blackberries and raspberries, as well as floral notes of violets. It offers an outstanding freshness on the palate and fine tannins that add elegance to its persistent ending.

FOOD PAIRING: This Pinot Noir makes a great pairing with a mushroom risotto or a four-cheese pizza. Or try it with food based on duck or simply with pasta and creamy sauce.

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