

EMILIANA

ORGANIC VINEYARDS

NOVAS

SAUVIGNON BLANC

VINTAGE: 2021

D.O.: Casablanca Valley

VARIETIES:
100% Sauvignon Blanc

BOTTLING DATE:
August 2021

ANALYSIS

Alcohol	13.0° Vol%
Residual Sugar	1.59 g/L
Total Acidity (tartaric acid)	5.19 g/L
pH	3.38
Total SO2 at bottling	0.053 g/L

WINE OF CHILE



VINEYARD OF ORIGIN:

La Vinilla, Fundo Casablanca; block 21;
Fundo Cordillera: block 34.

VINEYARD DESCRIPTION:

Located 300 meters above sea level,
vertically positioned with an east--west
orientation. Drip irrigated.

YEAR PLANTED AND DENSITY:

between 2003 and 2005. 4,000 plants/
hectare.

YIELD:

11 tons - 60 Hl/ha.

SOIL:

Decomposed granite from the Coastal
Mountain Range, deep, with a good ratio of
clay-silt-sand.

CLIMATE:

During the 2020-2021 growing season,
spring presented moderate temperatures
without frost events. Afterward, summer
was rather fresh, allowing for a slow
ripening process and perfect preservation of
the varietal aromas. We harvested right on
time, resulting in a wine that expresses to
perfection the characteristics of its origin.

HARVEST:

Machine, March 26th, 2020

VINIFICATION CELLAR:

Maipo

VINIFICATION:

The grapes were harvested at night and
were lightly pressed in order to preserve
the qualities of the grapes. The must was
decanted then racked into the fermentation
tank. Alcoholic fermentation took place
with selected yeasts and a turbidity of 200
NTU. Fermentation temperatures remained
at 14-15°C, aiming to favor the aromatic
expression. Once fermentation completed,
the wine was racked with its lees in order
to augment the body of the wine and the
aromatic expression. It was then stabilized
and prepared for bottling.

AGEING:

6 months in stainless steel tanks.

PRODUCTION:

6,600 cases (9 liters)

TASTING NOTES:

Of straw-yellow color, the wine offers on
the nose a great typicity, with outstanding
aromas of citric and tropical fruits, and
herbs. It feels long and persistent on
the palate, with a refreshing acidity and
moderate volume.

FOOD PAIRING:

This wine is best served with raw shellfish
and other seafood or white meat dishes
with light sauces that include herbs or fresh
vegetables. Ideally served at 8-10°C.

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