

EMILIANA
ORGANIC VINEYARDS

NOVAS

GARNACHA/SYRAH

VINTAGE: 2019

D.O.: Rapel Valley

VARIETIES:
55% Garnacha, 45% Syrah

BOTTLING DATE:
September 2021

ANALYSIS

Alcohol	14.0° Vol%
Residual Sugar	3.19 g/L
Total Acidity (tartaric acid)	4.95g/L
pH	3.59
Total SO2 at bottling	0.089 g/L

WINE OF CHILE



VINEYARD OF ORIGIN:

Fundo Totihue, foothills of the Andes Mountains. 100 km south of Santiago.

VINEYARD DESCRIPTION:

390 m above sea level, ungrafted vines planted with east-west orientation, drip irrigated, and trellised to vertical shoot position.

YEAR PLANTED AND DENSITY:

2007; 4,000 plants/hectare.

YIELD: 12 ton/ha. - 80HL/ha.

SOILS:

The soils are of alluvial origin with medium depth and a silty-loam texture, which encourages optimal growth in the vines.

CLIMATE:

: The Rapel Valley stands out for having a Mediterranean climate with four well-defined seasons. Hot, rain-free summers enable proper ripening without interruptions. The valley opens to the Pacific Ocean, which has a positive effect on the vineyards as cool sea breezes refresh the valley during the warm season.

In Cachapoal, the 2019 season was quite warm and with scarce rainfall, which allowed harvesting healthy grapes of overall excellent quality.

HARVEST:

Machine, March 11-12, 2019.

VINIFICATION CELLAR: Las Palmeras

VINIFICATION:

Vinification began with a pre-fermentative cold maceration at 8° C for 2-3 days. The alcoholic fermentation took place in stainless steel tanks with native and commercial yeasts. At this stage, we raised the temperatures to 26° C and used a pump-over program according to specific winemaking criteria. A post-fermentative maceration for 2-3 days followed. Malolactic fermentation occurred spontaneously in stainless steel tanks, foudres, and barriques where the wine aged for ten months. We didn't perform fining or stabilization treatments. Before bottling, the wine was filtered through a tangential filter.

AGEING:

10 months, 87% in French oak barrels and 13% in French oak foudres.

PRODUCTION: 4,200 (9L cases

AGING POTENTIAL: 3-5 years

TASTING NOTES:

The wine shows a violet-red color of medium intensity. Its aromas recall a fresh and complex array of fresh red fruits, like plums and blackberries, that evolve to soft spicy notes of cinnamon. It feels very juicy on the palate, with a round and balanced structure that leads to a lingering finish that reminds of fresh raspberries.

FOOD PAIRING:

It pairs well with grilled chicken or pork skewers with roasted bell peppers. Also with dishes of Mediterranean influence, like eggplants or stuffed grape leaves.

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