

EMILIANA
ORGANIC VINEYARDS

NOVAS

SYRAH/MOURVEDRE

VINTAGE: 2019

D.O.: Cachapoal Valley

VARIETIES:
85% Syrah, 15% Mourvèdre

BOTTLING DATE:
October 2021

ANALYSIS

Alcohol	13.5° Vol%
Residual Sugar	3.70 g/L
Total Acidity (tartaric acid)	5.37g/L
pH	3.56
Total SO2 at bottling	0.091 g/L

WINE OF CHILE



VINEYARD OF ORIGIN:
Totihue Estate.

VINEYARD DESCRIPTION:
Both vineyards are located at 385 m asl. The vines are planted on their own roots, vertically positioned, and drip irrigated.

YEAR PLANTED AND DENSITY:
Syrah: 2001, 4,000 plants/hectare.
Mourvèdre: 2007, 4,000 plants/hectare.

YIELD PER HECTARE:
10–12 tons and 50–60 Hl per hectare.

CLIMATE:
The Cachapoal Valley borders the Maipo Valley to the north, the Pacific Ocean to the west, the Andes Mountains to the east, and the Colchagua Valley to the south. It has ideal climate conditions that allow the varieties to develop and ripen fully, including frost-free springs and warm, dry summers. The soils are of alluvial origin with moderate depth and a silty-loam texture, which encourages optimal vine growth. This valley provides excellent conditions for red varieties and as a result, the wines obtained are smooth, concentrated, and fruity.

HARVEST:
Manual and machine, March 11-19, 2019.

VINIFICATION CELLAR: Las Palmeras

VINIFICATION:
The grapes were received in the cellar and passed through the destemmer-crusher, then fell into their fermentation tanks. A

pre-fermentation maceration took place for 2 days at 8–10°C. Alcoholic fermentation took place in stainless steel tanks at temperatures between 24–26°C with pump-overs taking place at the discretion of the winemakers. The wine then had a post-fermentation maceration at 22–24°C for a few days. Malolactic fermentation took place naturally in barrels, where the wine then aged for 10 months. Finally, the wine was stabilized naturally, without intervention, and bottled after passing through a crossflow filter.

AGEING:
10 months, 12% French foudres, 23% stainless steel tanks, 65% French barrels.

PRODUCTION: 4,330 cases (9 L)

TASTING NOTES:
The color of this wine is red with a violet shade. It offers a black fruit expression that recalls ripe blueberries with additional notes of spices and roasted coffee on the nose. On the palate, you'll feel its length and tension, well-balanced with its round tannins. A wine that you will surely want to age.

FOOD PAIRING:
It makes an ideal companion to barely seared lamb chops or a candied tomato risotto with Parmesan cheese and crunchy peas. It also pairs well with Thai food, such as Pad Thai chicken with slightly spicy peanuts.

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