

# EMILIANA

ORGANIC VINEYARDS

## SALVAJE

NO SULFITES ADDED WINE

SYRAH / ROUSSANNE

VINTAGE: 2022

D.O.: Casablanca Valley

VARIETIES:  
97% Syrah, 3% Roussanne.

BOTTLING DATE:  
September 2022

### ANALYSIS

Alcohol	13.5 % Vol.
Residual Sugar	1.44 g/L
Total Acidity (tartaric acid)	5.01 g/L
pH	3.75
Total SO <sub>2</sub> at bottling	0.00 g/L

WINE OF CHILE



**VINEYARD OF ORIGIN:** La Quebrada Vineyard in the La Vinilla zone of Casablanca in the foothills of the Coastal Mountains. Syrah blocks 13, 30, 24 and Roussanne block 19.

**VINEYARD DESCRIPTION:** The vines grow at 380 m asl, trellised to vertical shoot position with a northeast-southwest orientation.

**YEAR PLANTED AND DENSITY:** Syrah: block 30 – 2015; 4,000 plants/hectare.  
blocks 13 & 24 – 2003; 3,200 plants/hectare.  
Roussanne: 2010; 3,200 plants/hectare.

**YIELD:** 10 tons/ha; 60 HI/ha.

**SOIL:** Deep soils of granitic colluvial origin with good structure, low in clay content with a sandy-loam texture that allows the roots to penetrate deeply. They are slightly acidic pH (6.1–6.3) with moderate fertility and low salinity.

**CLIMATE:** The influence of the Pacific Ocean and the Humboldt Current define the Casablanca Valley. Scarce rainfall and the absence of frosts were the characteristics of the 2021–2022 season resulting in healthy fruit but light and small bunches, and harvest taking place up to two weeks earlier than usual. The cool nights and the absence of rains during the latter stage of ripeness allowed harvesting at the optimal moment, with homogeneous maturity and grapes of enormous quality.

**WINEMAKER:** Noelia Orts.

**VINIFICATION CELLAR:** Los Robles

**HARVEST DATES:** March 28 & 29, 2022

**VINIFICATION:** Harvested by hand, the grapes were transported in bins to the winery for their immediate refrigeration. The reception process began on a double sorting system using a conveyor belt before and after the grapes reached the de-stemmer-crusher that transported them to cement and wooden tanks by gravity. There, they underwent a cold pre-fermentative maceration at 6–8° C for two days. Then, we rose temperatures to 20–24° C to start the alcoholic fermentation using only native yeasts. During this process, we controlled temperatures and used a program of pumpovers and punchdowns in accordance with enological criteria. Malolactic fermentation happened without intervention in cement and stainless-steel vats, where the wine was aged for five months. Finally, its stabilization occurred naturally, without treatments. When bottling the wine, we used a 1-micron cartridge filter

**AGEING:** 5 months, 70% in cement egg tanks and 30% in cement truncated cone tanks.

**PRODUCTION:** 1,960 cases (9L)

**TASTING NOTES:** Of intense purple-red color, almost indigo, the wine unfolds on the nose an unctuous explosion of black and blue fruits, such as plums and blueberries. It also shows meaty and smoked touches, characteristic of a cold climate. Its flavors remind of white flowers and violets on the palate, with a gentle and dense entrance, a velvety texture, balanced acidity, and enveloping tannins.

**FOOD PAIRING:** Spices that characterize Thai, Indian, and Vietnamese cuisine go very well with this wine. Smoked meats and tartar steaks are also good options.

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