

# EMILIANA

ORGANIC VINEYARDS

## SIGNOS DE ORIGEN

SYRAH

VINTAGE: 2021

D.O.: Casablanca Valley

VARIETIES:  
95% Syrah, 5% Viognier.

BOTTLING DATE:  
August 6<sup>th</sup>, 2022.

### ANALYSIS

Alcohol	14.0° Vol%
Residual Sugar	2.19 g/L
Total Acidity (tartaric acid)	5.31 g/L
pH	3.72
Total SO <sub>2</sub> at bottling	0.054 g/L

WINE OF CHILE



**VINEYARDS:** Fundo Casablanca, La Vinilla sector, La Quebrada vineyard, foothills of the Coastal Range, Blocks 24 and 30.

**VINEYARD DESCRIPTION:** Located 380 masl and vertically positions, the vineyards have a northeast-southwest orientation. Clone 174 and 471 grafted onto 5BB. Drip irrigated.

**PLANTATION YEAR AND DENSITY:** 2007 and 2015; 4,000 plants/hectare

**YIELD PER HECTARE:** 6 tons, 45 HL.

**SOIL:** of granitic colluvial origin. Deep soil with low clay content, sandy-loam texture, and slightly acidic pH (6.1-6.3). It is low in organic matter (1.7%), with moderate fertility and low salinity.

**CLIMATE:** The influence of the Pacific Ocean and the Humboldt Current define the Casablanca Valley, creating cloudy conditions in the mornings most of the year and favoring more moderate average temperatures. The 2020-2021 season began with a cold and rainy winter (230 mm). Spring was cold and presented some frosts, which didn't affect Syrah since its bud break occurs later. The ripeness of the grapes was slower than in other years due to the milder spring and summer average temperatures. An unexpected rainfall by the end of January delayed the harvest time slightly regarding previous years.

**HARVEST:** Manual, April 19th, 2021.

**WINEMAKER:** Noelia Orts.

**VINIFICATION CELLAR:** Los Robles.

**VINIFICATION:** At the reception of the grapes, the first part is carried out on a sorting system that consists of a conveyor belt where leaves, damaged bunches, and other impurities are discarded. Then, the bunches are transported by another belt to a machine that destems and selects the berries by caliber. They are then dropped on a vibrating

table, thus assuring greater perfection in the selection. After that, the grapes fall by gravity into a wooden vat. Alcoholic fermentation takes place in French oak vats, using only native yeasts. At this point, temperatures are kept between 24 and 26° C, with a punch-down program regulated according to the winemaker's criteria. This completes a total maceration period of approximately 17 days. Malolactic fermentation takes place naturally in barrels, 2,000-l foudres and ovoid concrete vats. Stabilization of the wine occurs naturally, without treatments. When bottling, we only use a five-micron cartridge filter (absolute).

**AGING:** 14 months. During the first 12 months, 75% of the blend was kept in French 5,000-l foudre and the remaining 25% in ovoid-shaped cement vats. It finished its last two months of aging in 100% cement tanks and ovoid-shaped vats of the same material.

**PRODUCTION:** 840 cases (9 L)

**AGING POTENTIAL:** 8-10 years

**TASTING NOTES:** Of dark and deep purple color, this wine unfolds numerous aromatic layers as it opens up with air: forest fruits such as blueberries, blackberries, and black plums, spices, and smoky notes are part of its essence. On the palate, we find flavors that remind us of graphite and licorice. With an enveloping but lean mouth feeling, it offers a juicy acidity and firm tannins of a chalky texture.

**FOOD PAIRING:** Red meat and grilled vegetables are a great pairing with this wine, as well as lamb or shawarma. Spiced dishes with pepper, clove, or even mint, would make the fruit in this wine shine. For a vegetarian option, roasted eggplant or purple cabbage, or pasta with vegetables would be good accompaniments. Aged cheese and blue cheese would also pair nicely.

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