

**EMILIANA**  
ORGANIC VINEYARDS

# TAIS

ROSÉ

VINTAGE: 2022

D.O.: Casablanca Valley

VARIETIES:  
100% Pinot Noir

BOTTLING DATE:  
October 2022

## ANALYSIS

Alcohol	12.5° Vol%
Residual Sugar	1.20 g/L
Total Acidity (tartaric acid)	6.32 g/L
pH	3.01
Total SO2 at bottling	0.069 g/L

WINE OF CHILE



**VINEYARD OF ORIGIN:** Fundo Cordillera, La Vinilla sector, Blocks 11, 12, 27 and 43.

**YEAR PLANTED AND DENSITY:** Plantation in 2014 and 2017; 5,000 plants/hectare.

**YIELD:** 12 tons/ha, 60 - 65 HL/ha.

**SOIL:** Decomposed granite originating from the Coastal Mountain Range, with a sandy-loam texture with a presence of red clays in the upper layers. Moderately fertile and easily penetrable by the roots.

**CLIMATE:** The Casablanca Valley is influenced by the Pacific Ocean and the Humboldt Current, resulting in constant humidity and average temperatures of 25°C in the summer and 14°C in the winter. The 2021-2022 season was characterized by a drier and slightly warmer winter than the previous year. Spring evolved under optimal conditions, without the presence of frosts. Summer showed gentle temperatures, which allowed reaching moderate yields and an optimal ripeness of the grapes.

**HARVEST:** Manual, February 18th and 22nd, 2022.

**VINIFICATION CELLAR:** Las Palmeras.

**VINIFICATION:** The grapes were picked by hands early in the morning. Arriving to the cellar, the whole bunches were directly pressed with no previous maceration, separating the free run juice and the press. After 24 hours of static cold decantation, the must was racked. Alcoholic fermentation took place in stainless steel tanks at low temperatures between 14-16°C. A part of the wine fermented in old white barrels and stay some weeks after fermentation

removing the lees. Prior to bottling the wine was fined and stabilized and filtered by tangential filtration.

**AGEING:** 6 months in stainless steel tanks.

**PRODUCTION:** 2,800 cases (9 L)

**TASTING NOTES:** The wine shows a crystal-clear grapefruit color with onion-skin hues. It feels extremely elegant on the nose, with notes of raspberries, melon, and a citric touch. It stands out for its length and vivacity, and a finishing volume that envelopes the whole palate, unfolding a splendid aromatic persistence in its mineral ending.

**FOOD PAIRING:** A rosé to enjoy with fish and seafood, such as salmon tiradito, octopus sashimi, or scallops with Parmesan cheese. Its great freshness makes it also a fine pairing for creamy desserts, such as passion-fruit mousse.

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