

# EMILIANA

ORGANIC VINEYARDS

# NOVAS

CHARDONNAY

VINTAGE: 2022

D.O.: Casablanca Valley

VARIETIES:  
100% Chardonnay

BOTTLING DATE:  
February 2023

ANALYSIS

Alcohol 14° Vol%

Residual Sugar 2.19 g/L

Total Acidity  
(tartaric acid) 5.43 g/L

pH 3.20

Total SO<sub>2</sub> at bottling 0.087 g/L

WINE OF CHILE



#### VINEYARD OF ORIGIN:

Fundo Cordillera, La Vinilla sector, Blocks 20, 21, 22, and 25.

#### VINEYARD DESCRIPTION:

Located 370 m asl, vertically positioned with an east-west orientation and drip irrigated.

#### PLANTATION YEAR AND DENSITY:

2014, 2015; 4,000 plants/hectare.

#### YIELD PER HECTARE:

10 tons, 50 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:

During the 2021 – 2022 season, spring was rather cold, thus moderating the fruit load. Summer was slightly cooler and allowed the grapes to ripen slowly, preserving their freshness and good typicity.

**HARVEST:** Machine, March 12 – 16, 2022.

**VINIFICATION CELLAR:** Maipo.

#### VINIFICATION:

The grapes were harvested mechanically during the cool nights. They were subtly pressed in order to preserve the qualities of the fruit. The must was decanted then racked into tanks, 20- and 50-hydroliter

foudres, and barrels for alcoholic fermentation with a turbidity of 200 NTU. Once the fermentation finished the wine remained on its fine lees and periodic stirrings took place, favoring the character and correct evolution of the wine. It was stabilized prior to bottling.

#### AGEING:

11 months, 59% in French oak barrels (12% first use, 10% second use, 37% third use or older), 13% in French oak foudres, and 28% in stainless steel.

**PRODUCTION:** 13,330 cases (9 L).

#### TASTING NOTES:

Of yellow color with delicate golden hues, this wine unfolds predominant aromas of white and tropical fruits with touches of nuts and hazelnuts. With an excellent volume on the palate, it offers an outstanding balance between its flavors of wood and its refreshing acidity, with great persistence.

#### FOOD PAIRING:

We suggest combining this wine with a cheese platter or dishes based on fish, white meats, and pasta with slightly unctuous sauces that include salmon, chicken, or seafood. Its ideal serving temperature is 10° C.

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