

**EMILIANA**  
ORGANIC VINEYARDS

# NOVAS

RIESLING

VINTAGE: 2022

D.O.: Bío Bío Valley

VARIETIES: 100% Riesling

BOTTLING DATE:  
October 2022

## ANALYSIS

Alcohol	13.5° Vol%
Residual Sugar	6.22 g/L
Total Acidity (tartaric acid)	6.77 g/L
pH	2.99
Total SO <sub>2</sub> at bottling	0.086 g/L

WINE OF CHILE



**VINEYARD OF ORIGIN:** Fundo Quitralman, Mulchén.

**VINEYARD DESCRIPTION:** Located 500 km to the south of Santiago. The vines are located on hills and trellised to vertical shoot position and oriented north to south.

**YEAR PLANTED AND DENSITY:** planted in 2009, 3,300–4,000 plants/hectare.

**YIELD:** 10 tons/65 HL per hectare.

**SOIL:** Volcanic in origin, of loamy-sand texture with a reddish tone.

**CLIMATE:** During the 2021–2022 season, budbreak took place under very favorable conditions. Late spring and summer temperatures were relatively cool, allowing the grapes to ripen slowly and concentrate aromas and flavors. The grapes were harvested at an appropriate timing to preserve the quality of the grapes.

**HARVEST:** Manual, April 13, 2022

**VINIFICATION CELLAR:** Las Palmeras

**VINIFICATION:** The grapes were hand-picked and transported to the Las Palmas winery for their vinification process. Pressing was subtle, and the juice was clarified by means of a static decantation, adjusting it to approximately 250 turbidity units (NTU). 35% of the alcoholic fermentation was carried

out in French barrels, 10% in foudres, and the remaining 55% in stainless steel tanks. After the fermentation, the wine stayed in contact with its lees and was periodically stirred (batonage). After defining the blend, the wine was stabilized and prepared for bottling.

**AGEING:** 6 months. 35% in previously used French barrels, 10% in new foudres, and 55% in stainless steel.

**PRODUCTION:** 5,500 9-liter cases

**TASTING NOTES:** The wine shows a light golden yellow color and offers on the nose a fruity expression of quince and pear with remarkable notes of ripe apricots and nuts. It feels full-bodied and long on the palate, with a subtle sweetness in its ending that helps balance out its vibrant acidity.

**FOOD PAIRING:** It is a versatile wine that pairs well with fish, seafood and lean meats. Considering its freshness, it would make a good combination with vegetable and pasta stews.

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