

EMILIANA
ORGANIC VINEYARDS

NOVAS

VIOGNIER

VINTAGE: 2022

D.O.: Casablanca Valley

VARIETIES:
100% Viognier

BOTTLING DATE:
January 2023

ANALYSIS

Alcohol	13.5° Vol%
Residual Sugar	2.59 g/L
Total Acidity (tartaric acid)	5.75 g/L
pH	3.26
Total SO ₂ at bottling	0.089 g/L

WINE OF CHILE



VINEYARD OF ORIGIN:

Fundo Casablanca, La Vinilla sector, Blocks 11 and 12.

VINEYARD DESCRIPTION:

Located 300 m asl, vertically positioned with an east-west orientation. Drip irrigated.

PLANTATION YEAR AND DENSITY:

2005; 4,000 plants/hectare.

YIELD PER HECTARE:

11 tons, 60 Hl/ha.

SOIL:

Decomposed granite originating from the Coastal Mountain Range. Clay-silt-sand soils.

CLIMATE:

During the 2021-2021 period, the moderate spring temperatures allowed a smooth start of the season. Later, summer also presented mild temperatures, which produced a slow ripening of the grapes, thus preserving freshness and excellent typicity.

HARVEST: Machine. March 29th, 2022.

VINIFICATION CELLAR: Palmeras, Colchagua Valley.

VINIFICATION:

The grapes were mechanically harvested during the night to take advantage of the lower temperatures. We carried out a subtle pressing to preserve the attributes of the fruit. After decanting, the must was racked into stainless steel tanks, barrels,

and foudres of 50 HL., where the alcoholic fermentation took place with a turbidity of 200 NTU. Once fermentation finished, the wine stayed in touch with its fine lees, and we carried out periodic stirrings to favor its expression and correct evolution. Before bottling, the wine was stabilized and prepared for this process.

AGEING:

8 months, 52% in French oak barrels (7% first use, 10% second use, 35% third use or older), 20% in French oak foudres, and 28% in stainless steel.

PRODUCTION: 2,770 cases (9 L)

TASTING NOTES:

Golden-yellow color, with a nose presenting aromas of white fruit, apricot and peach, and white flowers. The palate shows good body and balanced acidity that supports the structure.

FOOD PAIRING:

Because of the acidity and structure, this is a versatile wine that goes well with white meats, fatty fish, and pasta.

- www.emiliana.bio -

Emiliana cares for the environment.
FSC Certified Paper.

Because we care

