

EMILIANA
ORGANIC VINEYARDS

SIGNOS DE ORIGEN

CHARDONNAY/ROUSSANNE

VINTAGE: 2022

D.O.: Casablanca Valley

VARIETIES:
Chardonnay 94%
Roussanne 6%

BOTTLING DATE:
November 08th, 2022
(fruit day)

ANALYSIS

Alcohol	13.5% Vol
Residual Sugar	1.69 g/L
Total Acidity (tartaric acid)	5.93 g/L
pH	3.12
Total SO ₂ at bottling	0.099 g/L

WINE OF CHILE



VINEYARD OF ORIGIN: La Vinilla (Casablanca), Fundo Cordillera - block 21, 25 and 29 and Fundo Casablanca - block 19.

VINEYARD DESCRIPTION: Located 370 meters asl and vertically positioned, east-west orientation.

YEAR PLANTED AND DENSITY:
Block 21 and 25: Chardonnay clone 95 – year 2014, 4,000 plants/ha.

Block 29: Chardonnay clone 548 – year 2014, 4,000 plants/ha.

Block 19: Roussanne – year 2010, 3,200 plants/ha.

YIELDS: 8 ton/ha – 40 HI/ha.

SOILS: Of weathered granite and colluvial origin, they are part of the Coastal Range. The soils are deep, with low clay content, sandy loam texture, and slightly acid pH (6.1-6.3), except for section 25, which has a higher presence of red clays in the upper layers. It has a low content of organic matter (1.7%), moderate fertility, and low salinity.

CLIMATE: The Casablanca Valley receives the influence of the Pacific Ocean and the Humboldt current, both of which generate cloudy mornings during most parts of the year and more moderate average temperatures.

Scarce rains and the absence of frosts defined the 2021-2022 season. Spring was colder and dryer than in previous years, causing smaller and lighter bunches and leading us to harvest by up to two weeks in advance. By the end of February, the fresh nights were of great help to preserve the delicious natural acidity of the berries.

HARVEST: Manual. Chardonnay March 04 – 08, Roussanne March 25th, 2022.

VINIFICATION CELLAR: Los Robles

VINIFICATION: The grapes were harvested manually and placed in 12-kilo boxes. The bunches were checked on a sorting table and then placed without destemming in a pneumatic press, where they were pressed gently and with few twists to obtain a cleaner must with defined varietal aromas. Before decanting it, the must was kept cold with its lees for six days (stabulation). It was then racked to obtain a turbidity of approximately 200 NTU and start a spontaneous fermentation with native yeasts in barrels, foudres, and egg-shaped concrete tanks. After finishing fermentation, the wines were kept unracked in the same vessels until their final blend before bottling.

AGING: The wine remained for 9 months with their lees, 60% in French barrels, 16% in French 2,000-liter wood foudres, 15% in ovoid concrete vats, and the remaining 9% in stainless steel tanks.

PRODUCTION: 2,680 cases (9 L)

TASTING NOTES: Of pale-yellow color and slight golden hues, the wine shows on the nose notes of white flowers, lemon zest, and sponge cake. It offers a superb balance between density and crisp acidity, making it a very elegant wine. With delicate notes of wood, its expression of green tea and spices -a contribution of Roussanne-is very subtle.

FOOD PAIRING SUGGESTIONS: It makes a great harmony with raw seafood such as oysters, salmon tartar, creamy vegetable risotto, cheeses, and pâtées.

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