

EMILIANA
ORGANIC VINEYARDS

NOVAS

GARNACHA / SYRAH

VINTAGE: 2016

D.O.: Cachapoal Valley.

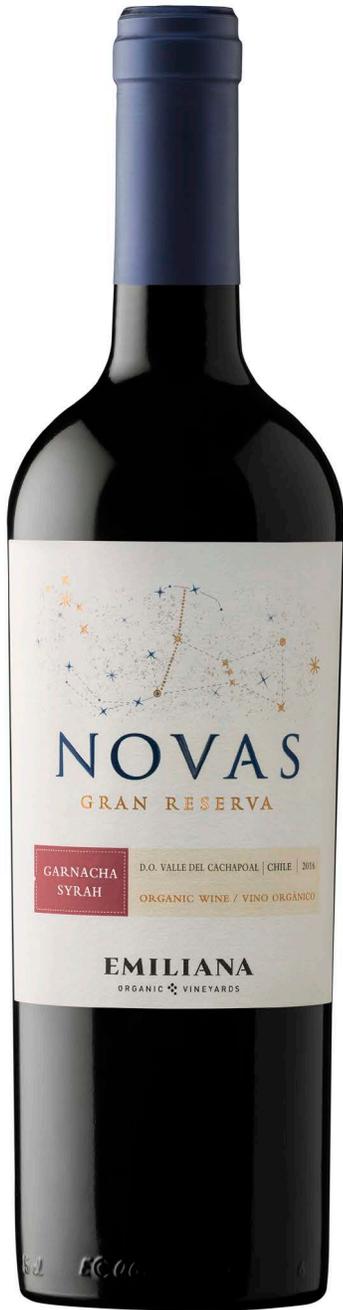
VARIETIES: 60% Garnacha,
40% Syrah.

BOTTLING DATE:
October, 2017

ANALYSIS

Alcohol	14.6° Vol%
Residual Sugar	3.80 g/L
Total Acidity (tartaric acid)	5.44 g/L
pH	3.44
Total SO ₂ at bottling	0.099 g/L

WINE OF CHILE



VINEYARD OF ORIGIN: Fundo Totihue, foothills of the Andes Mountains. 100 km south of Santiago.

VINEYARD DESCRIPTION: 390 m above sea level, ungrafted vines planted with east-west orientation, drip irrigated, and trellised to vertical shoot position.

YEAR PLANTED AND DENSITY: 2007; 4,000 plants/hectare.

YIELD: 10 ton/ha. - 40HL/ha.

SOIL: The soils are of alluvial origin with medium depth and a silty-loam texture, which encourages optimal growth in the vines.

CLIMATE: The Cachapoal Valley is bordered by the Maipo Valley to the north, the Pacific Ocean to the west, the Andes Mountains to the east, and the Colchagua Valley to the south. It has ideal climate conditions for grape growing, including frost-free springs and warm, dry summers. The valley is ideal for red varieties and produces smooth and concentrated fruity wines. The 2014–2015 season had average temperatures that were higher than the previous season, and there were no significant frosts or rainfall, all of which encouraged the production of healthy grapes.

HARVEST: March 28–April 11, 2016

VINIFICATION CELLAR: Las Palmeras

VINIFICATION: Reception included a double selection process on conveyor belts, first to inspect bunches and then grape by grape after destemming. Vinification begins with a pre-fermentation cold soak at 8°C for 4–5

days followed by alcoholic fermentation in stainless steel tanks with native yeasts at 26°C and a pump-over program defined by enological criteria. Malolactic fermentation takes place naturally in stainless steel tanks and French and American oak barrels, where the wine is aged under temperature-controlled conditions for 12 months. The wine is neither fined nor stabilized, but rather lightly filtered through 1-micon filter cartridges prior to bottling.

AGEING: 70% of the blend is aged for 10 months in French and American oak.

PRODUCTION: 3,888 nine-liter cases

AGING POTENTIAL: 3–5 years

TASTING NOTES: Ruby-red in color with an intense nose that recalls raspberries and a touch of roses that deliver delightful complexity. Aromas of pencil lead and dark chocolate follow. The palate is firm and lush with ripe tannins, rich acidity and good density and persistence.

PAIRING: Goes very well with beef and game, pastas with sauces, well-seasoned dishes, foie gras, high-fat cheeses, and savory fondues.

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