

# EMILIANA

ORGANIC VINEYARDS

# NOVAS

## SAUVIGNON BLANC

VINTAGE: 2014

D.O.: San Antonio Valley

VARIETIES:  
100% Sauvignon Blanc

BOTTLING DATE:  
July 31<sup>st</sup>, 2014

### ANALYSIS

Alcohol	13.6% Vol
Residual Sugar	1.44 g/L
Total Acidity	6.30 g/L (tartaric acid)
pH	3.12
Total SO <sub>2</sub> at bottling	0.099 g/L

WINE OF CHILE



**VINEYARDS:** Fundo Rosario, Lagunilla zone.

**VINEYARD DESCRIPTION:** Located 250 m above sea level. The vines are clone 242, vertically positioned, drip irrigated, and primarily planted on hillsides.

**PLANTATION YEAR AND DENSITY:** between 1999 and 2005, 3,030 plants/hectare.

**YIELD PER HECTARE:** 9 tons, 40 HI/ha.

**CLIMATE & SOIL:** The area around the San Antonio seaport is Chile's most maritime wine region. The vineyards are distributed among three major sectors of the Coastal Mountain Range in Leyda, Lo Abarca, and Rosario, although newer areas are constantly appearing. The region's mountainous topography, its cool climate, and its distinctively thin and rocky soil, produce white wines known by its minerality and an intense acidity.

**HARVEST:** Manual, between March 13 & 28, 2014.

**VINIFICATION CELLAR:** Los Palmeras.

**VINIFICATION:** The grapes were picked into 11-kg boxes and transported to the cellar for immediate chilling. The following day the grapes were selected on conveyor belts leading to a small (4,000 kg) pneumatic press for direct pressing. The must was decanted and racked for alcoholic fermentation, and the turbidity was adjusted to 100 NTU. The must was inoculated with selected yeast to initiate fermentation, which began at 15°C and ended at 16°-17°C. The tank was then chilled to facilitate decantation of the coarsest lees,

and two days later the new wine was racked to new tanks for aging with the lees in suspension for 3 months. This process privileges the transfer of fatty and aromatic compounds to the wine for greater complexity.

**AGING:** 3 months in stainless steel tanks.

**PRODUCTION:** 4,200 cases (9 L)

**TASTING NOTES:** Greenish-yellow in color. The nose is complex and fruity with notes of pineapple, grapefruit, and pears and a light touch of green chili and white pepper. The palate is lush and dense with good acidity for a refreshing, smooth, and very pleasing wine.

**FOOD PAIRING:** The high acidity and aromatic persistence in this wine make it an excellent aperitif as well as an ideal companion to shellfish and raw or cooked white fish. It can also be served with white meats such as chicken seasoned with lemon, salads, and fresh cheeses. Best served at 7°-10°C.

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### CERTIFICATIONS:

 Organic Agriculture Certified.  
IMO, Switzerland.