

**EMILIANA**  
ORGANIC VINEYARDS

## SPARKLING WINE

D.O.: Casablanca Valley

VARIETIES:  
80% Chardonnay,  
20% Pinot Noir.

BOTTLING DATE:  
September 2017

### ANALYSIS

Alcohol	12.0° Vol%
Residual Sugar	9.60 g/L
Total Acidity (tartaric acid)	7.57 g/L
pH	3.10
Total SO <sub>2</sub> at bottling	0.074 g/L

WINE OF CHILE



**VINEYARDS OF ORIGIN:** Fundo Casablanca, La Vinilla zone; La Quebrada Vineyard in the foothills of the Coastal Mountains.

**VINEYARD DESCRIPTION:** 370 m above sea level. Trellised to vertical shoot position and drip irrigated.

**PLANTATION YEAR AND DENSITY:**

1998–2003, 4,000 plants/ha.

**YIELD PER HECTARE:** 12 ton/ha.

**VALLEY DESCRIPTION:** The Casablanca Valley is close to the Pacific Ocean and receives its maritime influence through coastal breezes that moderate temperature conditions. The terrain includes rolling hills and mountains that increase in height toward the east, where it meets with the Coastal Range. The soils are of alluvial origin, with a sandy loam textures. They are highly permeable, shallow, and poor in nutrients, which results in yields that are relatively low in comparison with other valleys in Chile. This plus cooler temperature conditions result in very slow ripening and fruit with tremendous flavor and aromas in varieties such as Chardonnay, Sauvignon Blanc, and others.

**HARVEST:** Manual, February 7<sup>th</sup> – 25<sup>th</sup>, 2017.

**VINIFICATION PLANT:** Ovalle

**VINIFICATION:** The grapes were hand-picked into bins and immediately transported from the Casablanca Valley to our winery in Ovalle. The grapes were chilled

during transportation and pressed upon arrival. The must was decanted, and the clean juice was fermented. The new wine was left on its fine lees and worked with weekly lees stirring for greater complexity. The proteins were stabilized with adjusted doses of bentonite and the tartrates were cold stabilized. The wine then underwent a second fermentation to develop the bubbles via the traditional method that takes place in the bottle (1-2 months) and then the wine remains 6 months in contact with its lees. They are then disgorged, and the dosage is added along with any adjustments needed to prepare it for market

**AGING:** 6 months in the bottle after the second fermentation.

**PRODUCTION:** 5,600 cases (9L)

**AGING POTENTIAL:** 5 years.

**TASTING NOTES:** Light yellow in color with fine, elegant bubbles. Floral aromas and white fruits predominate on the nose accompanied by a bit of toast. The palate stands out for its freshness and fine bubbles, good balance, and a persistent, aromatic finish.

**FOOD PAIRING:** This wine pairs well with dishes with mild cream sauces, raw and cooked shellfish, fresh summer salads, sushi, trout, and desserts made with red fruits and chocolate.

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