

EMILIANA
ORGANIC VINEYARDS

NOVAS

RIESLING

VINTAGE: 2017

D.O.: Bío Bío Valley

VARIETIES: 100% Riesling

BOTTLING DATE:
January, 2018

ANALYSIS

Alcohol	12.4° Vol%
Residual Sugar	4.48 g/L
Total Acidity (tartaric acid)	6.19 g/L
pH	2.99
Total SO ₂ at bottling	0.100 g/L

WINE OF CHILE



VINEYARD OF ORIGIN: Fundo Quitralman, Mulchén.

VINEYARD DESCRIPTION: Located 500 km south of Santiago. The vines are trellised to vertical shoot position and oriented north to south.

YEAR PLANTED AND DENSITY: planted in 2009, 3,00–4,000 plants/hectare.

YIELD: 14 tons/95 HL per hectare.

SOIL: Reddish clay-loam.

CLIMATE: The 2016–2017 season in the Bío-Bío Valley began with a cold winter, and temperatures were below 0°C on several days. Rainfall was concentrated during the month of July (more than 300 mm), and then became regular until October. The spring was also cold and rainy in the beginning, but the temperatures rose sharply in November and ultimately resulted in a harvest that was earlier than in previous years.

HARVEST: Manual, March 29–31, 2017

VINIFICATION CELLAR: Maipo

VINIFICATION: The handpicked grapes were transported by truck to the Las Palmeras facility to be pressed. They were placed in a pneumatic press to obtain the different musts, which were kept separate. The musts were then sent to the Maipo facility

for fermentation. The turbidity levels were adjusted to approximately 100 NTU and fermentation took place with selected yeasts at low temperatures (12°–15°C) to preserve the aromas and freshness in the wine. Once fermentation was complete, the new wine was left in contact with its fine lees with periodic stirring (batonnage). Prior to bottling, the wine was fined with adjusted doses of bentonite and cold stabilized to prevent any future tartaric precipitation.

AGEING: 5 months in a stainless steel tank.

PRODUCTION: 2,600 9-liter cases

TASTING NOTES: The wine is a clear golden yellow in color with fruity aromas of grapefruit, green apple, quince, peach, and notes of white pepper. The palate is smooth and fresh with good acidity and a persistent finish.

FOOD PAIRING: Ideal with dishes based on white meats, smoked salmon, and shellfish in general. Also pairs well with vegetarian dishes and Asian cuisine.

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