EMILIANA
ORGANIC VINEYARDS

NOVAS

GARNACHA / SYRAH

VINTAGE: 2017

D.O.: Rapel Valley.

VARIETIES: 61% Garnacha, 39% Syrah.

BOTTLING DATE: November, 2018

ANALYSIS	
Alcohol	14.4° Vol%
Residual Sugar	2.84 g/L
Total Acidity (tartaric acid)	4.92 g/L
pH	3.48
Total SO_2 at bottling	0.093 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. - 60Hl/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 Rapel Valley stands out for having a Mediterranean climate with four well-defined seasons. Hot, rain-free summers enable proper ripening without interruptions. The valley opens to the Pacific Ocean, which has a positive effect on the vineyards as cool sea breezes refresh the valley during the warm season.

The weather conditions for the 2016–2017 season are characterized by a shortage of winter rain and a rise in temperatures from December 2016 through February 2017. As a result, the grapes ripened faster than usual and the onset of harvest was two weeks earlier than the estimated date. The resulting wines are fresh and very expressive.

HARVEST: March 15–207, 2017

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 8ºC for 4–5 days followed by alcoholic fermentation in stainless steel tanks with native yeasts at 26ºC 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: 60% in French oak barrels for 10 months, 10% in French foudres for 8 months.

PRODUCTION: 3,944 nine-liter cases

AGING POTENTIAL: 3–5 years

TASTING NOTES: Deep red in color with aromas of fresh fruits such as ripe strawberries, along with lavender notes elegantly combined with a light touch of toast from aging in French oak barrels. Good balance and fresh acidity on the palate, and well-integrated tannins lead to a pleasing and very persistent finish.

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