EMILIANA
ORGANIC VINEYARDS

NOVAS

CHARDONNAY

VINTAGE: 2020

D.O.: Casablanca Valley

VARIETIES:
100% Chardonnay

BOTTLING DATE:
January 2021

ANALYSIS	
Alcohol	13.0° Vol%
Residual Sugar	2.04 g/L
Total Acidity (tartaric acid)	5.43 g/L
pH	3.36
Total SO2 at bottling	0.093 g/L

WINE OF CHILE



VINEYARD OF ORIGIN:
Fundo Cordillera, La Vinilla sector, Blocks 20, 21, 25, and 29.

VINEYARD DESCRIPTION:
Located 370 m asl, vertically positioned with an east-west orientation and drip irrigated.

PLANTATION YEAR AND DENSITY:
2014, 2015; 4,000 plants/hectare.

YIELD PER HECTARE:
10 tons, 50 Hl/ha.

SOIL:
Decomposed granite originating from the Coastal Mountain Range, with a sandy-loam texture with a presence of red clays in the upper layers. Moderately fertile and easily penetrable by the roots.

CLIMATE:
The 2019–2020 season saw a spring with moderate temperatures without a presence of frost. Summer was hot, which led to the grapes ripening easily. Harvest occurred on time, producing a wine that expresses the attributes of its origin well.

HARVEST:
Machine, March 10-11, 2020.

VINIFICATION CELLAR: Maipo.

VINIFICATION:
The grapes were harvested mechanically during the cool nights. They were subtly pressed in order to preserve the qualities of the fruit. The must was decanted then racked into tanks, 20- and 50-hydroliter foudres, and barrels for alcoholic fermentation with a turbidity of 200 NTU. Once the fermentation finished the wine remained on its fine lees and periodic stirrings took place, favoring the expression and correct evolution of the wine. It was stabilized prior to bottling

AGEING:
10 months, 61% in French oak barrels (7% first use, 15% second use, 39% third use or older), 25% in French oak foudres, 6% in concrete eggs, and 8% in stainless steel.

PRODUCTION: 8,450 cases (9 L)

TASTING NOTES:
Yellow in color with golden glints. The nose features aromas of nuts like walnut and hazelnut. The palate shows good volume, balanced oak, and refreshing acidity.

FOOD PAIRING:
We suggest pairing the wine with fish, white meat, and pasta, and slightly fatty preparations like salmon, chicken, or shellfish. Serve at 10ºC.