EMILIANA
ORGANIC VINEYARDS

NOVAS

SYRAH/MOURVEDRE

VINTAGE: 2018

D.O.: Cachapoal Valley

VARIETIES:
85% Syrah, 15% Mourvedre

BOTTLING DATE:
TBC

ANALYSIS	
Alcohol	14.0° Vol%
Residual Sugar	2.25 g/L
Total Acidity (tartaric acid)	3.43 g/L
pH	3.63
Total SO2 at bottling	0.095 g/L

WINE OF CHILE



VINEYARD OF ORIGIN: Totihue Estate

VINEYARD DESCRIPTION: Both vineyards are located at 385 masl. The vines are planted on their own roots, vertically positioned, and drip irrigated.

YEAR PLANTED AND DENSITY: Syrah: 2001, 4,000 plants/hectare. Mourvèdre: 2007, 4,000 plants/hectare

YIELD: 10–12 tons and 50–60 Hl per hectare.

CLIMATE: The Cachapoal Valley borders the Maipo Valley to the north, the Pacific Ocean to the west, the Andes Mountains to the east, and the Colchagua Valley to the south. It has ideal climate conditions that allow the varieties to develop and ripen fully, including frost-free springs and warm, dry summers. The soils are of alluvial origin with moderate depth and a silty-loam texture, which encourages optimal vine growth. This valley provides excellent conditions for red varieties and as a result, the wines obtained are smooth, concentrated, and fruity. The 2017–2018 season presented no instances of frost in spring, and the bud break was excellent. Precipitations were slightly above average, while summer began with a heat wave, but ripening was able to finish with moderate temperatures, allowing the grapes to achieve good balance.

HARVEST: Manual, March 25 – April 2, 2018.

VINIFICATION CELLAR: Las Palmeras

VINIFICATION: The grapes were received in the cellar and passed through the destemmer–crusher, then fell into their fermentation tanks. A pre-fermentation maceration took place for 2 days at 8–10ºC. Alcoholic fermentation took place in stainless steel tanks at temperatures between 24–26ºC with pump-overs taking place at the discretion of the winemakers. The wine then had a post-fermentation maceration at 22–24ºC for a few days. Malolactic fermentation took place naturally in barrels, where the wine then aged for 10 months. Finally, the wine was stabilized naturally, without intervention, and bottled after passing through a cross-flow filter.

AGEING: 10 months, 12% French foudres, 18% stainless steel tanks, 70% French barrels.

PRODUCTION: 4,400 cases (9 L)

TASTING NOTES: Ruby-red in color with purple gleams. The nose opens with red fruit, hints of raspberry, and spiced notes reminiscent of cinnamon. The palate of this Syrah/Mourvedre is broad, with tannins that produce an interesting relief, but delicately, and a nice, long finish.

FOOD PAIRING: Ideal to accompany roasted red meats, or beef stew with oregano and carrots. Also combines well with Parmesan cheese and toasted bread with olive oil.