EMILIANA
ORGANIC VINEYARDS

NOVAS

VIOGNIER

VINTAGE: 2020

D.O.: Casablanca Valley

VARIETIES: 100% Viognier

BOTTLING DATE: September 2020

ANALYSIS	
Alcohol	14.0° Vol%
Residual Sugar	1.54 g/L
Total Acidity (tartaric acid)	5.25 g/L
pH	3.44
Total SO_2 at bottling	0.090 g/L

WINE OF CHILE



VINEYARD OF ORIGIN: Fundo Casablanca, La Vinilla sector, Blocks 11 and 12.

VINEYARD DESCRIPTION: Located 300 m asl, vertically positioned with an east-west orientation. Drip irrigated.

YEAR PLANTED AND DENSITY: 2005; 4,000 plants/hectare.

YIELD: 11 tons, 60 Hl/ha.

SOIL: Decomposed granite originating from the Coastal Mountain Range. Clay-silt-sand soils.

CLIMATE: During the 2019–2020 season, spring saw moderate temperatures without any significant frosts. Summer was warm, without any adverse events, allowing for optimal ripening. The grapes were harvested opportunely, producing a wine that expresses the attributes of its origin well.

HARVEST: Manual. March 20th, 2020.

VINIFICATION CELLAR: Maipo, Maipo Valley

VINIFICATION: The grapes were harvested into bins, cooled, and transported to the winemaking cellar. There, bunches were selected then pressed directly. The juice was statically decanted and the turbidity was adjusted. Selected yeasts were added for the alcoholic fermentation, and once finished, the wine remained on its fine lees with periodic bâttonage. Prior to bottling the wine was stabilized and filtered.

AGEING: 8 months, 91% in French oak barrels and 9% in French oak foudres.

PRODUCTION: 2,770 cases (9 L)

TASTING NOTES: Golden-yellow color, with a nose presenting aromas of white fruit, apricot and peach, and white flowers. The palate shows good body and balanced acidity that supports the structure.

FOOD PAIRING: Because of the acidity and structure, this is a versatile wine that goes well with white meats, fatty fish, and pasta.

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