EMILIANA
ORGANIC VINEYARDS

SALVAJE

NO SULFITES ADDED WINE

SYRAH / ROUSSANNE

VINTAGE: 2020

D.O.: Casablanca Valley

VARIETIES:
95% Syrah, 5% Roussanne.

BOTTLING DATE:
September 30th 2020

ANALYSIS	
Alcohol	13.5 % Vol.
Residual Sugar	2.29 g/L
Total Acidity (tartaric acid)	5.13 g/L
pH	3.63
Total SO_2 at bottling	0.00 g/L

WINE OF CHILE



VINEYARD OF ORIGIN: La Quebrada Vineyard in the La Vinilla zone of Casablanca in the foothills of the Coastal Mountains, Blocks 13, 30, 24 and 28.

VINEYARD DESCRIPTION: The vines grow at 380 m asl, trellised to vertical shoot position with a northeast-southwest orientation.

YEAR PLANTED AND DENSITY: 2015 - 4,000 plants/hectare.

YIELD: 10 tons/ha; 60 Hl/ha.

SOIL: Deep soils of granitic colluvial origin with good structure, low in clay content with a sandy-loam texture that allows the roots to penetrate deeply. They are slightly acidic pH (6.1–6.3) with moderate fertility and low salinity.

CLIMATE: The Casablanca Valley is strongly influenced by the Pacific Ocean and the Humboldt Current. The 2019–2020 season began with a cold, dry winter where rain was scarce, barely 90mm falling. January and February were very warm, with consecutive days reaching temperatures above 28ºC, which moved harvest forward by a week with respect to the previous year.

WINEMAKER: Noelia Orts.

VINIFICATION CELLAR: Los Robles

VINIFICATION: The grapes were picked into bins, transported to the winery, and immediately chilled. The reception process begins with a double selection system on conveyor belts both before and after being destemmed. The grapes are then crushed and deposited into stainless steel tanks, where they undergo a 2-day cold maceration at 6º–8ºC. The temperature was then raised for the alcoholic fermentation with native yeasts at temperatures controlled to 20º–24ºC with a pumpover program managed according to enological criteria. Malolactic fermentation took placed naturally in stainless steel tanks, where the wine was aged for 5 months. The wine was the stabilized naturally without treatments. It was filtered with a 1-micron cartridge filter prior to bottling.

AGEING: 5 months, 50% in cement egg tanks and 50% in cement truncated cone tanks.

PRODUCTION: 1,890 cases (9L)

TASTING NOTES: Reddish-purple in color, almost indigo. The expressive nose shows aromas of black fruit and white flowers. Blackberry, blueberry, and a hint of ginger characterize the aromas. The palate is silky, with good volume and acidity that extends the finish.

FOOD PAIRING: Spices that characterize Thai, Indian, and Vietnamese cuisine go very well with this wine.