EMILIANA
ORGANIC VINEYARDS

SIGNOS DE ORIGEN

SYRAH

VINTAGE: 2018

D.O.: Casablanca Valley

VARIETIES:
95% Syrah, 5% Viognier.

BOTTLING DATE:
October 28th, 2019.

ANALYSIS	
Alcohol	14.0° Vol%
Residual Sugar	2.49 g/L
Total Acidity (tartaric acid)	5.34 g/L
pH	3.61
Total SO2 at bottling	0.076 g/L

WINE OF CHILE



VINEYARDS: Fundo Casablanca, La Vinilla sector, La Quebrada vineyard, foothills of the Coastal Range, Blocks 16 and 27.

VINEYARD DESCRIPTION: Located 380 masl and vertically positions, the vineyards have a northeast-southwest orientation. Clone 174 grafted onto SO4. Drip irrigated.

PLANTATION YEAR AND DENSITY: 2002; 4,000 plants/hectare

YIELD PER HECTARE: 5 tons, 30 Hl.

SOIL: Of granitic colluvial origin. Deep soil with low clay content, sandy-loam texture, and slightly acidic pH (6.1-6.3). It is low in organic matter (1.7%), with moderate fertility and low salinity.

CLIMATE: The Casablanca Valley is influenced by the coolness of the Pacific Ocean and the Humboldt Current. The weather conditions during the 2017–2018 season were influenced by the lack of winter precipitation and low temperatures. Spring was also cool, but without frost, leading to a slow development, with the fruit set and veraison taking place later than normal. During the summer months of January and February, the coastal barometric trough made itself known, causing a slow ripening that contributed good acidity and color in the wines.

HARVEST: Manual, April 25th, 2018.

WINEMAKER: Noelia Orts.

VINIFICATION CELLAR: Los Robles.

VINIFICATION: Upon arriving at the cellar, the grapes were deposited onto a conveyor belt for selection. Leaves and damaged fruit were removed, and the selected bunches were transported by another conveyor belt for destemming. The individual grapes were selected by caliber and continued on to a vibrating machine to ensure perfection in the selection. They then dropped gently into French oak tanks for alcoholic fermentation using native yeasts at 24–27°C. The pump-over program was determined by enological criteria, and total maceration time was 17 days. Malolactic fermentation took place naturally in barrels and 2,000-liter foudres. The wine stabilized naturally without treatments and was passed through a 3–5 micron (absolute) cartridge filter before bottling.

AGING: 36% of the wine aged in 2,000-liter foudres, 32% in concrete eggs, and 32% in French barrels.

PRODUCTION: 540 cases (9 L)

AGING POTENTIAL: 8–10 years

TASTING NOTES: Garnet-red in color with violet rim. The blue fruit on the nose is reminiscent of blueberry and blackberry. The notes of charcuterie, smoke, and olive reflect the cool climate of the Casablanca Valley. Dark chocolate and white pepper add complexity to this Syrah. On the palate, the wine has good balance with firm tannins and fine texture. The rich acidity makes this a versatile wine.

FOOD PAIRING: Red meat and grilled vegetables are a great pairing with this wine, as well as lamb or shawarma. Spiced dishes with pepper, clove, or even mint, would make the fruit in this wine shine. For a vegetarian option, roasted eggplant or purple cabbage, or pasta with vegetables would be good accompaniments. Aged cheese and blue cheese would also pair nicely.