EMILIANA
ORGANIC VINEYARDS

TAIS

ROSÉ

VINTAGE: 2021

D.O.: Casablanca Valley

VARIETIES:
100% Pinot Noir

BOTTLING DATE:
September 2020

ANALYSIS	
Alcohol	12.5° Vol%
Residual Sugar	1.25 g/L
Total Acidity (tartaric acid)	6.47 g/L
pH	3.12
Total SO2 at bottling	0.082 g/L

WINE OF CHILE



VINEYARDS: Fundo Cordillera, La Vinilla sector, Blocks 11, 12 and 27.

YEAR PLANTED AND DENSITY: Plantation in 2014 and 2017; 5,000 plants/hectare.

YIELD PER HECTARE:
12 tons/ha, 60 - 65 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 Casablanca Valley is influenced by the Pacific Ocean and the Humboldt Current, resulting in constant humidity and average temperatures of 25ºC in the summer and 14ºC in the winter. The presence of abundant winter precipitations and rains at the beginning of summer characterized the 2020-2021 season. This allowed us to experience a slightly slower ripening process for Pinot Noir, thus gaining more freshness with good levels of acidity, which is exactly what we are looking for in this wine.

HARVEST:
Manual, February 24th and March 19th, 2021.

VINIFICATION CELLAR: Las Palmeras.

VINIFICATION: The grapes were picked by hands early in the morning. Arriving to the cellar, the whole bunches were directly pressed with no previous maceration, separating the free run juice and the press. After 24 hours of static cold decantation, the must was racked. Alcoholic fermentation took place in stainless steel tanks at low temperatures between 14-16°C. A part of the wine fermented in old white barrels and stay some weeks after fermentation removing the lees. Prior to bottling the wine was fined and stabilized and filtered by tangential filtration.

AGEING: 6 months in stainless steel tanks.

PRODUCTION: 2,220 cases (9 L)

TASTING NOTES: It shows a crystal clear and elegant pink color with onion skin hues. It feels delicate on the nose, with notes of red currants, fresh peaches, and a mineral ending. Extremely vivid and long on the palate, it finishes with a volume that envelopes the whole mouth. It has a good aromatic persistence, dominated by citric notes.

FOOD PAIRING: A rosé to enjoy with fish and seafood, such as grilled octopus, salmon tartar with mango and avocado, or shrimp tempura with bittersweet sauces. Given its freshness, it also makes a great companion for creamy desserts, such as a raspberry tiramisu.