

EMILIANA

ORGANIC VINEYARDS

SIGNOS DE ORIGEN

PINOT NOIR

VINTAGE: 2021

D.O.: Casablanca Valley

VARIETIES:
100% Pinot Noir.

BOTTLING DATE:
February 2022

ANALYSIS

Alcohol	13.0° Vol%
Residual Sugar	1.50 g/L
Total Acidity (tartaric acid)	5.40 g/L
pH	3.46
Total SO ₂ at bottling	0.063 g/L

WINE OF CHILE



VINEYARDS: Fundo Casablanca, La Vinilla sector, "El Rincón" vineyard, foothills of the Coastal Range, Block 31.

VINEYARD DESCRIPTION: Located 300 m asl and vertically positioned with a northeast to southwest orientation. Ungrafted Clone 777 and drip irrigated.

PLANTATION YEAR AND DENSITY: 2001; 4,000 plants/ha.

YIELD PER HECTARE: 6 tons, 30 Hl/ha.

SOIL: Deep and light soils of alluvial origin. The first 80 cm present 2-3 layers of sandy-loam texture over a horizon with dark clay penetrated by the roots. The soil has a slightly acidic pH, little organic matter (1.7%), and low salinity.

CLIMATE: The Casablanca Valley is characterized by the fresh influence of the Pacific Ocean and the Humboldt Current, which causes cloudy mornings during most of the year, and favors more moderate average temperatures. The 2020-2021 season began with a cold and rainy winter (230 mm rainfall). Spring was cold and presented several frost events that affected some Pinot Noir plots thus reducing their production. The ripening process of the grapes was slower than in other years due to the more moderate average temperatures during spring and summer. This, and the rains at the end of January, meant a slight delay in the start of harvest, if compared to previous years.

HARVEST: Manual, March 18th, 2021.

WINEMAKER: Noelia Orts.

VINIFICATION CELLAR: Los Robles.

VINIFICATION: The grapes were received in the winery and underwent a system of selection on a moving belt where leaves, damaged bunches, and other undesirables are removed. The bunches were then moved by another belt to the destemming machine with grape selection by caliber, with the grapes then moving to the vibrating platform where they underwent an even more minute selection. Next the grapes dropped into fermentation tanks, filling 2 wooden tanks with a wide upper manhole. Some tanks were vinified with 30% whole clusters. Alcoholic fermentation took place with native yeasts, between 22-24°C, while undergoing a punch down program as determined by the wine-making team. Malolactic fermentation took place naturally in oak barrels, foudres, and cement eggs, where the wine then continued to age for 11 months. Finally, the wine was stabilized naturally, without external treatment. Prior to bottling, the wine was filtered through 3-micron filters.

AGING: 11 months. 10% of the wine was aged in concrete eggs, 30% in Foudre and 60% in French oak barrels.

PRODUCTION: 2,500 cases (9 L)

AGING POTENTIAL: 6 years

TASTING NOTES: Of medium to light ruby-red color, this is an aromatic wine that unfolds cherries, pomegranates and tobacco leaves. It feels broad on the palate, with an elegant structure and a juiciness that shows, once more, its acid red fruits such as strawberries that persist throughout its long finish.

FOOD PAIRING: Charcuterie, cold cuts such as terrines and pâtes; game like rabbit and duck; dishes with figs and red fruits. Also mushroom risotto and ripe goat cheeses.