

**EMILIANA**  
ORGANIC VINEYARDS

**AMALUNA**  
SPARKLING WINE

D.O.: Casablanca Valley

VARIETIES:  
82% Chardonnay,  
18% Pinot Noir.

ANALYSIS

Alcohol	12.0° Vol%
Residual Sugar	10.55 g/L
Total Acidity (tartaric acid)	7.37 g/L
pH	3.23
Total SO <sub>2</sub> at bottling	0.099 g/L

WINE OF CHILE



**VINEYARDS OF ORIGIN:** Fundo Casablanca, La Vinilla zone; La Quebrada Vineyard in the foothills of the Coastal Mountains.

**VINEYARD DESCRIPTION:** 370 m above sea level. Trellised to vertical shoot position and drip irrigated.

**PLANTATION YEAR AND DENSITY:**

1998–2003, 4,000 plants/ha.

**YIELD PER HECTARE:** 12 ton/ha.

**VALLEY DESCRIPTION:** The Casablanca Valley is close to the Pacific Ocean and receives its maritime influence through coastal breezes that moderate temperature conditions. The terrain includes rolling hills and mountains that increase in height toward the east, where it meets with the Coastal Range. The soils are of alluvial origin, with a sandy loam textures. They are highly permeable, shallow, and poor in nutrients, which results in yields that are relatively low in comparison with other valleys in Chile. This plus cooler temperature conditions result in very slow ripening and fruit with tremendous flavor and aromas in varieties such as Chardonnay, Sauvignon Blanc, and others.

**VINIFICATION PLANT:** Ovalle

**VINIFICATION:** We harvested the grapes manually, placed them in bins, and transported them immediately from the Casablanca Valley to our winery in Ovalle. During their transport, the grapes were refrigerated to keep their best quality, and, at their destination, we pressed them immediately. After obtaining the must, we decanted it to gain a clean juice. It then began the fermentation process under controlled temperature, allowing a fine

and delicate expression of the base wines. Once the fermentation was complete, we racked the wine and left it with its fine lees during a development period, which implied weekly battonages until stabilizing the proteins with adjusted doses of bentonite and cold tartaric stabilization. After that, the wine began its prise de mousse or tirage, where it developed a second fermentation in the bottle -also known as the traditional method- followed by a second aging process on its lees for six months. The wine finally underwent disgorging and dosage of the liqueur de tirage, receiving thus the necessary adjustments before its release to the markets.

**DOSAGE:** 9,23 G/L

**AGING:** 6 months in the bottle after the second fermentation.

**PRODUCTION:** 4,500 cases (9L)

**AGING POTENTIAL:** 5 years.

**TASTING NOTES:** Of pale-yellow color, this sparkling wine stands out for its fine and elegant bubbles. Floral notes and citric fruits, (grapefruit and limes), as well as green apples, are its predominant aromas, accompanied by subtle notes of cookies and mille-feuille pastry. It shows freshness and the finesse of its bubbles on the palate, with a great balance and a persistent and aromatic aftertaste.

**FOOD PAIRING:** This wine pairs well with dishes with mild cream sauces, raw and cooked shellfish, fresh summer salads, sushi, trout, and desserts made with red fruits and chocolate.

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