

EMILIANA
ORGANIC VINEYARDS

AMALUNA SPARKLING WINE

D.O.: Casablanca Valley

VARIETIES:
80% Chardonnay,
20% Pinot Noir.

ANALYSIS

Alcohol	12.5% Vol
Residual Sugar	9.25 g/L
Total Acidity (tartaric acid)	6.82 g/L
pH	2.97
Total SO ₂ at bottling	0.050 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 & 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, Limarí.

VINIFICATION: We harvested the grapes manually, placed them in bins, and transported them immediately from the Casablanca Valley to our winery in Ovalle. We refrigerated the grapes all along the journey to maintain their quality in the best possible way. Once at destiny, they were whole-cluster pressed. Then, the must was decanted to get a clean juice to start the fermentation process under a controlled temperature to allow a fine and delicate expression in the base wines. After finishing fermentation, the wine was

racked and kept with its finest lees, preparing it for its next step. We stirred it (batonage) every week until stabilizing the proteins with adjusted doses of bentonite, and tartrates were stabilized by chilling. Then, the wine began its second fermentation in the bottle, also known as prise de mousse or traditional method.

After that, the wine underwent a second process of aging on its lees, this time in the bottle, which lasted 10 to 12 months. Next came the disgorging and dosage process with the liqueur de tirage, which allowed us to make the necessary adjustments for its release on the markets.

DOSAGE: 9,23 g/L

AGING: 10 to 12 months in the bottle after the second fermentation.

PRODUCTION: 11,400 cases (9L)

AGING POTENTIAL: 5 years

TASTING NOTES: Of pale-yellow color and remarkably fine and elegant bubbles, the aromas of this sparkling wine are dominated by floral notes, yellow fruits, like peaches, a touch of honey, citric fruits (grapefruit and limes), and green apples complemented with subtle notes of cookies and mille-feuille. Its freshness, creaminess and fine bubbles stand out on the palate, as does its good balance of acidity, and a persistent and aromatic aftertaste.

FOOD PAIRING: This wine pairs well with foods prepared with soft and creamy sauces, raw or cooked seafood, fresh summer salads, sushi, or trout. It also combines well with charcuterie and creamy cheeses or with desserts based on red fruits and chocolate.

- www.emiliana.cl -

Emiliana cares for the environment.
FSC Certified Paper.

Because we care

