

# EMILIANA

ORGANIC VINEYARDS

## SALVAJE

NO SULFITES ADDED WINE

SYRAH / ROUSSANNE

VINTAGE: 2023

D.O.: Casablanca Valley

VARIETIES:  
97% Syrah, 3% Roussanne.

BOTTLING DATE:  
September 2023

### ANALYSIS

Alcohol	14 % Vol.
Residual Sugar	2.34 g/L
Total Acidity (tartaric acid)	5.07 g/L
pH	3.8
Total SO <sub>2</sub> at bottling	0.00 g/L

WINE OF CHILE



**VINEYARD OF ORIGIN:** La Quebrada Vineyard in the La Vinilla zone of Casablanca in the foothills of the Coastal Mountains. Syrah blocks 13, 30, 24 and Roussanne block 19.

**VINEYARD DESCRIPTION:** The vines grow at 380 m asl, trellised to vertical shoot position with a northeast-southwest orientation.

**YEAR PLANTED AND DENSITY:** Syrah: block 30 – 2015; 4,000 plants/hectare.  
blocks 13 & 24 – 2003; 3,200 plants/hectare.  
Roussanne: 2010; 3,200 plants/hectare.

**YIELD:** 10 tons/ha; 60 HI/ha.

**SOIL:** Deep soils of granitic colluvial origin with good structure, low in clay content with a sandy-loam texture that allows the roots to penetrate deeply. They are slightly acidic pH (6.1–6.3) with moderate fertility and low salinity.

**CLIMATE:** The influence of the Pacific Ocean and the Humboldt Current define the Casablanca Valley. The 2022-2023 season was rainier than the previous one (194 mm), with different frost events that affected mainly the white varieties. Syrahs, on the contrary, ripened slowly and developed higher yields due to the coastal fog and the lower temperatures of March. The harvest of this variety took place one week later if compared to last year.

**WINEMAKER:** Noelia Orts.

**VINIFICATION CELLAR:** Los Robles

**HARVEST DATES:** March 30 & 31, 2023

**VINIFICATION:** Harvested by hand, the grapes were transported in bins to the winery for their immediate refrigeration. The reception process began on a double sorting system using a conveyor belt before and after the grapes reached the de-stemmer-crusher that transported them to cement and wooden tanks by gravity. There, they underwent a cold pre-fermentative maceration at 6–8° C for two days. Then, we rose temperatures to 20–24° C to start the alcoholic fermentation using only native yeasts. During this process, we controlled temperatures and used a program of pumpovers and punchdowns in accordance with enological criteria. Malolactic fermentation happened without intervention in cement and stainless-steel vats, where the wine was aged for five months. Finally, its stabilization occurred naturally, without treatments. When bottling the wine, we used a 1-micron cartridge filter

**AGEING:** 5 months, 54% in cement egg tanks and 46% in cement truncated cone tanks.

**PRODUCTION:** 1,100 cases (9L)

**TASTING NOTES:** Of intense purple red color, this is a young and aromatic wine. It unfolds rich black and blue fruits, like blackberries and blueberries on the nose. The floral notes of rose petals and violets, and its herbal hints of dill are specially intense this vintage. The wine offers a soft entrance on the palate. It feels of medium volume and refreshing.

**FOOD PAIRING:** Spices that characterize Thai, Indian, and Vietnamese cuisine go very well with this wine. Smoked meats and tartar steaks are also good options.

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