

EMILIANA

ORGANIC VINEYARDS

NOVAS

PINOT NOIR

VINTAGE: 2023

D.O.: Casablanca Valley

VARIETIES:
100% Pinot Noir

BOTTLING DATE:
TBC

ANALYSIS

Alcohol	13.0° Vol%
Residual Sugar	2.31 g/L
Total Acidity (tartaric acid)	5.18 g/L
pH	3.53
Total SO ₂ at bottling	0.080 g/L

WINE OF CHILE



VINEYARD OF ORIGIN: La Vinilla, Casablanca and Cordillera Estates

VINEYARD DESCRIPTION: Placed at 300 masl, trellised to the vertical shoot position, north-south oriented, drip irrigated.

YEAR PLANTED AND DENSITY: 2014 and 2018, 4,000 plants/h

YIELD: 10 ton/h – 50 hl/h

SOIL: Of alluvial origin and without water tables. This makes a more controlled water supply to the plants easier. It features different soil types, from evolved clays to yellow maize.

CLIMATE: The Casablanca Valley has a temperate Mediterranean climate, highly influenced by the Pacific Ocean and the Humboldt Current. Throughout the year, it presents a wide coverage of low morning clouds -mainly from the coast- that move along the valley. The average temperatures are lower than 18° C. A characteristic of the area is the temperature drop during the summer nights due to the marine influence. The 2021-2022 season was drier than the previous one, with a colder spring.

HARVEST: Mechanical

VINIFICATION CELLAR: Las Palmeras

VINIFICATION: The grapes were mechanically harvested and immediately destemmed. They underwent a pre-fermentative maceration of three days at 8° C before starting the alcoholic fermentation with selected yeasts. During this process, the temperature fluctuated between 22 and 24° C and we used a pump-over program according to winemaking criteria. After finishing the alcoholic fermentation, the wine underwent a post-fermentative maceration for two to three days. The malolactic fermentation occurred spontaneously in stainless steel tanks, barrels, and foudres where the wine was also aged for 10 months. Before bottling, it was filtered through a tangential filter.

AGEING: 10 months, 65% in French barrels, 20% in French foudres, and 15% in stainless steel tanks.

PRODUCTION: TBC

TASTING NOTES: Of ruby-red color, the wine unfolds aromas of red fruits on the nose, like strawberries and raspberries, entwined with slight notes of vanilla generated during its aging. With soft and elegant tannins that stand out on the palate, it shows a balanced acidity that adds juiciness and freshness.

FOOD PAIRING: An ideal wine to accompany fresh pasta, mushroom risotto, and grilled fish.

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