


<b>EMILIANA</b> ORGANIC  VINEYARDS	<h1>NOVAS</h1>		ANALYSIS	WINE OF CHILE
	D.O.: Casablanca Valley			
	VARIETIES: 100% Sauvignon Blanc		Alcohol	12.5° Vol%
			Residual Sugar	1.07 g/L
	BOTTLING DATE: July 2024		Total Acidity (tartaric acid)	5.99 g/L
			pH	3.15
			Total SO <sub>2</sub> at bottling	0.075 g/L



**VINEYARD OF ORIGIN:**

La Vinilla, Casablanca Estate - Block 21 and Cordillera Estate - Blocks 33 and 34

**VINEYARD DESCRIPTION:**

Placed at 300 masl, trellised to the vertical shoot position, east-west oriented, drip irrigated.

**YEAR PLANTED AND DENSITY:**

Between 2003 and 2005, 4,000 plants/h.

**YIELD:**

11 tons - 60hl/h.

**SOIL:**

Decomposed granite, initially from the Coastal Range, deep and with a good relation of clay-loam and sand.

**CLIMATE:**

During the 2023-2024 season, spring featured cold temperatures and some frost events. During summer, the foggy mornings gave way to moderate temperatures that turned high towards midday and descended during the night. The thermal oscillation and the morning fogs ensure a slow ripening process and optimal conservation of the varietal aromas.

**HARVEST:**

Mechanical, between March 11 and 18, 2024

**VINIFICATION CELLAR:** Las Palmeras

**VINIFICATION:**

The grapes were mechanically harvested during the night. Pressing was carried out

gently to preserve its quality. The must was coldly decanted and then racked into tanks and French barrels, where it completed the alcoholic fermentation. For this process, we used selected yeasts, turbidity of 200 NTU, and managed the temperature between 14-15° C to favor the variety's aromatic expression. After finishing the alcoholic fermentation, we stirred the wine with its lees to enhance its volume on the palate and its complexity on the nose. After regular tastings, we selected the best barrels for the final blend. We finally stabilized and prepared the wine for bottling.

**AGEING:**

Four months, 45% in French oak barrels (5% new, 6% second use, and 34% three or more times used) and 55% in tanks of stainless steel. We then kept the blend for one month in stainless steel

**PRODUCTION:** 5,700 9-l cases

**TASTING NOTES:**

Of straw-yellow color, the wine shows on the nose an exceptional typicity with outstanding citric aromas and tropical fruits with notes of dried fruits, related to its fermentation and aging in barrels. It feels long and persistent on the palate, with a refreshing acidity and good volume.

**FOOD PAIRING:**

We suggest combining this wine mainly with raw seafood but also with fish or white meat dishes prepared with light sauces with added herbs and fresh vegetables. Serve ideally between 10 and 12° C.

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