

EMILIANA

ORGANIC VINEYARDS

NOVAS

VIOGNIER

VINTAGE: 2024

D.O.: Casablanca Valley

VARIETIES:
100% Viognier

BOTTLING DATE:
TBC

ANALYSIS

Alcohol	14.1° %Vol
Residual Sugar	2.51 g/L
Total Acidity (tartaric acid)	6.53 g/L
pH	3.16
Total SO ₂ at bottling	TBC

WINE OF CHILE



VINEYARD OF ORIGIN:

Fundo Casablanca, La Vinilla sector, Blocks 11 and 12.

VINEYARD DESCRIPTION:

Located 300 m asl, vertically positioned with an east-west orientation. Drip irrigated.

PLANTATION YEAR AND DENSITY:

2005; 4,000 plants/hectare.

YIELD PER HECTARE:

11 tons, 60 Hl/ha.

SOIL:

Decomposed granite originating from the Coastal Mountain Range. Clay-silt-sand soils.

CLIMATE:

During the 2023–2024 season, we experienced a winter with more rainfall than in previous years. This was followed by a spring with temperatures typical for the season, without any late frosts. Summer brought the traditional morning partial cloudiness, which later gave way to rising temperatures in the afternoon. Temperatures in the valley dropped again at nightfall. The thermal amplitude and the valley's characteristic morning cloudiness allow for gradual ripening and optimal preservation of varietal aromas.

HARVEST: Mechanical, on April 3, 2024.

VINIFICATION CELLAR: Palmeras, Colchagua Valley.

VINIFICATION:

The grapes were mechanically harvested during the night to take advantage of the lower temperatures. We carried out a subtle pressing to preserve the attributes of the fruit. After decanting, the must was racked into stainless steel tanks, barrels,

and foudres of 50 HL., where the alcoholic fermentation took place with a turbidity of 200 NTU. Once fermentation finished, the wine stayed in touch with its fine lees, and we carried out periodic stirrings to favor its expression and correct evolution. Before bottling, the wine was stabilized and prepared for this process.

AGEING:

Ten months, 87% in French oak barrels (18% of them new, 38% used twice, 44% of three or more uses) and 13% in French oak foudres.

PRODUCTION: 1,700 9-liter cases.

TASTING NOTES:

Golden-yellow color, with a nose presenting aromas of white fruit, apricot and peach, and white flowers. On the palate, it reveals flavors of ripe apricots and toasted almonds. It is a wine with high persistence, good volume, and balanced acidity that supports its structure.

FOOD PAIRING:

Because of the acidity and structure, this is a versatile wine that goes well with white meats, fatty fish, and pasta.

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