

EMILIANA

ORGANIC VINEYARDS

SALVAJE

NO SULFITES ADDED WINE

SYRAH / ROUSSANNE

VINTAGE: 2018

D.O.: Casablanca Valley

VARIETIES:
95% Syrah, 5% Roussanne.

BOTTLING DATE:
August 2018.

ANALYSIS

Alcohol	14.4 % Vol.
Residual Sugar	2.74 g/L
Total Acidity (tartaric acid)	4.89 g/L
pH	3.71
Total SO ₂ 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, Blocks 13 and 14.

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

YEAR PLANTED AND DENSITY: 2003 / 4,000 plants/hectare.

YIELD: 5–6 tons/ha; 25–30 Hl/ha

SOIL: Deep soils of granitic colluvial origin, low in clay content with a sandy-loam texture and slightly acidity pH (6.1–6.3). Low in organic matter (1.7%), moderate fertility and low salinity.

CLIMATE: The Casablanca Valley is strongly influenced by the Pacific Ocean and the Humboldt Current. It is consistently humid, and the average temperatures are 25°C in the summer and 14°C in the winter. The winter of 2017 received more precipitation than the two previous seasons, and as a result, there was good availability of water for the plants and ultimately good yields. Spring frosts affected flowering, which in turn reduced yields. Climatically speaking it was a normal year with no rains during the ripening period and optimal temperatures for properly ripening the fruit.

WINEMAKER: Emilio Contreras

VINIFICATION CELLAR: Las Palmeras

VINIFICATION: The grapes were picked into bins, transported to the winery, and immediately chilled. The reception process begins with a double selection system on conveyor belts both before and after being destemmed. The grapes are then crushed and deposited into stainless steel tanks, where they undergo a 3-day cold maceration at 6°–8°C. The temperature was then raised for the alcoholic fermentation with native yeasts at temperatures controlled to 24°–27°C with a pumpover program managed according to enological criteria. The new wine remained on its skins for an additional 6–7-day post-fermentation maceration and a total vinification of approximately 20 days. Malolactic fermentation took place naturally in stainless steel tanks, where the wine was aged for 12 months. The wine was the stabilized naturally without treatments. It was filtered with a 1-micron cartridge filter prior to bottling.

AGEING: 5 months in stainless steel.

PRODUCTION: 2.222 cases (9L)

TASTING NOTES: Deep ruby red in color with delicate aromas of black olives and wildflowers followed by notes of tobacco and red plums. The lush palate features very well-integrated friendly and delicate tannins that lend rich texture and make this a wine that is very easy to drink with a very long, elegant finish.

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