TINDAL
WINE MERCHANTS

Animalia Orange Wine, Sauvignon Blanc, Emiliana

Chile

Product code	VE54ZZWC
Grapes	Sauvignon Blanc
Country	CHILE
ABV%	13
Case Size	12
Closure Style	Cork
Producer	Emiliana
Vintage	2024

Organic Vegan

Vegetarian

EMILIANA
ORGANIC VINEYARDS

Producer

A globally respected hugely sustainable company that despite its size manages to retain a link to not only the land but also the people. Emiliana's has just over 600 hectares of organic and biodynamic vineyards. It is the investment in the future that is most impressive about this company. Their self-sustaining activities enable them to do not only what is right for the planet, but also all who live on it. Recent activities in the winery led by the sparky and talented Noelia Orts are moving into larger format, older oak barrels, concrete and fresher styles. Their Los Robles estate is a model of biodiversity and sustainability. They are still exploring the patchwork of soils that support the vines, seeking the best expression from their sites. ***'When nature expresses itself it inspires passions, provokes changes and opens new paths.'***

Tasting Notes

"Of golden color, the wine presents on the nose aromas of ripe stone fruits, figs and dried herbs. With a good structure on the palate, it feels long, with great balance and persistence. Serve at 10º C"

Viticulture

Deep soils of alluvial origin and the Coastal Mountains with an abundance of stones on the surface and throughout the profile, which enables the root system to develop to great depth. The soil has 3% organic matter (medium level) and a sandy-loam texture,

Winemaking

Upon arriving at the cellar, the grapes were deposited onto a conveyor belt for selection. Leaves and damaged fruit were removed and the selected bunches were transported by another conveyor belt for destemming. The individual grapes were selected by caliber and continued on to a vibrating

machine for more precise selection. They were then gently dropped into stainless steel tanks, where alcoholic fermentation took place at 24º–26ºC using only native yeasts and a pump-over program determined by enological criteria. A 5-day post-fermentation maceration at 22º–24ºC followed, for a total maceration time of 20–25 days. Malolactic fermentation took place naturally in barrels, and the wine was aged for 13 months in barrels. The wine stabilized naturally without treatments and was passed through a 3–5-micron (absolute) cartridge filter before bottling