

Emiliana Reserva Riesling, Bio-Bio Valley



Producer: Emiliana
Winemaker: Felipe Muñoz
Country of Origin: Chile
Region of Origin: Bio Bio
Grapes: Riesling 100%
ABV: 13.5%
Case Size: 6x75cl
Vintage: 2013
Suitable For: Vegetarians and Vegans
Closure Type: Screw Cap



The One-Liner

Classic, varietal expression in this pure off-dry Chilean riesling.

Tasting Note

Bright lime and grapefruit pith nose, citrus oil and typical minerality that only comes from maturing Riesling. The palate has a limey richness with mineral tones and a lovely mouth-watering lime zest finish.

Producer Details

With prime vineyards in Casablanca, Maipo, Rapel and Bio-Bio and access to the newest and best clones in Chile (through Jose Guilisasti, brother of Emiliana's General Manager Rafael who runs Chile's foremost nursery) Emiliana is a very substantial and impressive organisation. Emiliana is one of the world's most important producers of Organic and Biodynamic wines. They have a total of 997 hectares under vine of which 923ha are IMO and Demeter certified organic. As South America's largest organic producer, their spectacular vineyard and winery at Los Robles has the added benefit of being biodynamic and features the sensory delights of roaming Alpacas, dung heaps and dynamised biodynamic mixtures to treat the vineyards.

In The Vineyard

Mulchén is located in the Bío Bío Valley, approximately 500 km south of Santiago. It has a temperate humid Mediterranean-type climate with a seasonal precipitation of 1200 mm per year. Its soils are clay-loam with a characteristic reddish tone. The vineyards extend out from the banks of this fast-flowing river for which the valley is named. Planted in 1993, there are 7 hectares of vines here, planted at a density of 3300 - 4000 vines per hectare.

In The Winery

Grapes were hand-picked in April and crushed in a bladder press and separated into free-run must and press must, differentiated by varying degrees of pressure and pH. It was then left to decant naturally and the clear must was racked off its sediments and adjusted for a clean turbidity level between 80 and 100 NTU. The must was fermented reductively in stainless steel tanks at low temperatures (11^o–14^oC) with selected yeasts to heighten the aromas and flavors characteristic of the variety. Once alcoholic fermentation was completed, the new wine was aged in an inert environment on its fine lees, which were worked to obtain a well-rounded wine with more body and

Food Recommendations

This wine pairs well with white meats, smoked salmon, and most shellfish, such as shrimp, crab, and lobster. It is also an excellent option for vegetarian and Asian-style dishes. It would also work with grilled chicken (with a ginger lime dressing) or pork and lemongrass salad.

more complex aromas. The wine was later clarified, stabilized, and bottled for distribution and sale in the different international markets.

Awards & Press

2013 Vintage: 'The Wine Merchant Top 100' 2016