

# EMILIANA

ORGANIC VINEYARDS

## Gê

**VINTAGE:** 2014  
**D.O.:** Colchagua Valley

**VARIETIES:**  
45% Syrah, 40% Carmenere,  
15% Cabernet Sauvignon.

**BOTTLING DATE:**  
February 26<sup>th</sup>, 2016.

ANALYSIS	
<b>Alcohol</b>	14.6% Vol
<b>Residual Sugar</b>	2.19 g/L
<b>Total Acidity</b>	4.84 g/L (tartaric acid)
<b>pH</b>	3.63
<b>Total SO<sub>2</sub> at bottling</b>	0.092 g/L

WINE OF CHILE



**VINEYARDS:** Fundo Los Robles; vineyard planted on the foothills of a mountainous outcropping in Lo Moscoso.

**VINEYARD DESCRIPTION:** Located 245 m asl. Vertically positioned vines planted on their own ungrafted roots with a southern exposure. The vines are produced from massal (field) selections of different varieties, except for the Syrah, which clone is 300. Most of the vineyards have an east-west orientation because they were originally furrow irrigated. Drip irrigation was introduced in 2000, which enabled new plantations and a change in orientation in search of the best exposition.

**PLANTATION YEAR AND DENSITY:** 1992 and 1995, 2,667 plants/hectare; 1998 at 3,333 plants/hectare, and 2000 at 4,166–5,000 plants/hectare

**YIELD PER HECTARE:** 4.5 tons - 22 HL.

**SOIL:** The vineyard is located in a transversal cordon of Chile's Coastal Mountain Range, which consists of red granite, andesite, basalt, and rhyolite rocks, primarily of volcanic origin. Most of the soils are colluvial and therefore quite rocky on the surface and in their profile, which enables extensive development of the root system. Its proximity to the Tinguiririca River also results in sectors with fluvial deposits of sand and silt. It also has 3% of organic matter (low-medium level) and the texture varies from clay-loam to sandy-loam with a slightly acidic pH (5.8–6.2).

**CLIMATE:** The 2013–2014 season was influenced by the La Niña effect, which resulted in a reduction of accumulated precipitation to just 300 mm as well as extreme events such as polar frosts in the spring before the red varieties had budded. In the end, the season concluded with lighter bunches and smaller berries, which improved the ratio of skin to pulp and ultimately resulted in greater concentration. The season presented many days with high temperatures between October and March, which resulted in an early harvest. The lack of rain during the spring and summer ensured that the grapes reached harvest in excellent healthy.

**HARVEST:** Manual, from March 27<sup>th</sup> to May 13<sup>th</sup>, 2014.

**WINEMAKER:** Alvaro Espinoza & Noelia Orts

**VINIFICATION CELLAR:** Los Robles.

**VINIFICATION:** The first stage of reception includes placing the fruit on a conveyor belt to select the fruit and eliminate any leaves or damaged bunches. The clean bunches are destemmed and placed on a second belt where the individual grapes are selected by size and then pass on to a vibrating table to achieve a perfect selection. The grapes then drop gently into the tanks by gravity and undergo an 8° pre-fermentation cold maceration for 5 days. Alcoholic fermentation takes place in stainless steel tanks and begins spontaneously with native yeasts. Temperatures are maintained at 24°–26°C and extraction is managed through pumpovers determined by enological criteria. The new wine undergoes a post-fermentation maceration at an average temperature of 22°–24°C for 5–7 days, as determined by tastings. The total maceration time is 25–30 days. Malolactic fermentation takes place naturally in oak barrels, where the wine ages for 16 months. The process concludes when the wine is fined and stabilized naturally without treatments and then prepared for bottling by lightly filtering it with a 3–5-micron (absolute) cartridge filter.

**AGEING:** 16 months, 80% in French oak barrels (50% new, 50% with one prior use), and the remaining 20% was gained in an egg-shaped concrete tank.

**PRODUCTION:** 950 cases (9 L).

**AGING POTENTIAL:** 10 years

**TASTING NOTES:** Plum red in color with violet nuances. The delicate nose offers aromas of black fruits such as blackberries and blueberries intermingle with fresh notes recalling rosemary. Notes of black licorice and sweet tobacco also appear as the wine breathes. The flavorful palate presents ripe black fruits, notes of pencil lead, spices, and underbrush, along with smooth tannins, good volume, and fresh acidity that leads to a long and persistent finish.

**FOOD PAIRING:** This is a wine with tremendous personality and character, ideal with all types of roasted, braised, or grilled red meats such as beef and lamb, as well as duck and others. Other good options include well-seasoned dishes prepared with garlic, oregano, and cumin. Also very good with dishes that include roasted bell peppers, eggplant, and mushrooms.

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