

# EMILIANA

ORGANIC VINEYARDS

## SIGNOS DE ORIGEN

CARMENERE

VINTAGE: 2016

D.O.: Colchagua Valley

VARIETIES:  
100% Carmenera

BOTTLING DATE:  
November 2017

### ANALYSIS

Alcohol	13.8° Vol%
Residual Sugar	1.74 g/L
Total Acidity	4.28 g/L (tartaric acid)
pH	3.70
Total SO <sub>2</sub> at bottling	0.089 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, the vines come from a massal selection and are ungrafted, vertically positioned, and double cane pruned with an east-west orientation and southern exposure.

**PLANTATION YEAR AND DENSITY:** 1992, 2,667 plants/hectare.

**YIELD PER HECTARE:** 6 ton/ha. - 39 Hl/ha.

**SOIL:** The vineyard is located in a transversal cordon of the Coastal Mountains and planted on red granite soils of primarily volcanic origin with andesite, basalt, and rhyolite rocks. The soils in these blocks of Carmenera are of alluvial origin, developed from material transported from a nearby ravine as well as from its proximity to the Tinguiririca River, which has left fluvial deposits of sand and silt. The B horizon has an aquifer that fluctuates due to its position below the blocks and closest to the river. It has 3% of organic matter (low-medium level), the texture varies between clay-loam and sandy-loam, and the pH is slightly acidity (5.8-6.2).

**CLIMATE:** Colchagua has a Mediterranean-type climate. The 2015-2016 season was influenced by the effects of the El Niño phenomenon. Winter temperatures were mild and frost-free with little rainfall (400 mm). The spring and summer were cool, which delayed budbreak by two weeks with respect to previous years. The most significant event of the season was the abundant rainfall (200 mm) that fell on two occasions at Los Robles (April 15-17 and April 23-24). Bio-dynamic management, which encourages balanced vines and plant growth, demonstrated that the grapes were better equipped to resist the rain due to the thickness of their skins and good canopy management.

**HARVEST:** Manual, April 19-22, 2016.

**WINEMAKER:** Alvaro Espinoza & Noelia Orts.

**VINIFICATION CELLAR:** Los Robles

**VINIFICATION:** The first stage of reception included a selection system via a conveyor belt to remove any leaves and damaged bunches, etc. The bunches were then transported by another conveyor belt to a machine to be destemmed and selected by size before passing on to a vibrating table to ensure that only perfect grapes were selected. The individual grapes were then gently dropped into the fermentation tanks where they underwent a 5-day pre-fermentation cold maceration at 8°C. Alcoholic fermentation took place solely with native yeasts in stainless steel and ovoid concrete tanks (eggs) with temperatures that varied between 24° and 26°C and a program of pumpovers and punchdowns in accordance with enological criteria. Total vinification time was 20-25 days. Malolactic fermentation took place naturally in barrels and ovoid tanks. The new wine was aged for 12 months and stabilized naturally, without treatments. It was lightly filtered with a 3-5-micron filter prior to bottling.

**AGING:** 12 months; 40% in concrete eggs and 60% in French oak barrels (30% new, 70% with 1 prior use).

**PRODUCTION:** 1580 cases (9 L)

**AGING POTENTIAL:** 8 years

**TASTING NOTES:** Cherry red in color. The nose presents good aromatic complexity with notes of black fruits such as blackberries and herbs recalling pennyroyal and rosemary. Notes of graphite and black pepper appear as it opens in the glass. Very flavorful with strikingly fresh acidity on the palate, good structure, and a lingering finish.

**FOOD PAIRING:** Pairs very well with all types of meats, and lamb with mint is a particularly good choice. Also excellent with legumes, vegetable stews, and corn-based dishes, as well as sauces or dressings with olives or capers. Spicy dishes such as curry or Mexican dishes are also a good match.

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