

EMILIANA
ORGANIC VINEYARDS

**SIGNOS
DE ORIGEN**

CABERNET SAUVIGNON

VINTAGE: 2016

D.O.: Maipo Valley

VARIETIES: 100% Cabernet Sauvignon.

BOTTLING DATE: November 20th, 2016

ANALYSIS

Alcohol	13.7° Vol%
Residual Sugar	2.09 g/L
Total Acidity	4.50 g/L (tartaric acid)
pH	3.72
Total SO ₂ at bottling	0.094 g/L

WINE OF CHILE



VINEYARDS: Fundo Los Morros, on the southern banks of the Maipo river.

VINEYARD DESCRIPTION: Located 570–600 m asl on one of the terraces on the southern bank of the Maipo River. The vineyards are vertically positioned and drip irrigated with a northeastern exposure.

PLANTATION YEAR AND DENSITY: 1992; 4,000 plants/hectare

YIELD PER HECTARE: 6 ton/ha. - 39 HI/ha.

SOIL: On terraces of alluvial origin, the soils have a very deep layer of loam to clay-loam texture with abundant stones in the profile, which affords excellent drainage. These are very deep soils with well-defined horizons resulting from deposits. They are low in organic matter (2%) and have a slightly alkaline pH.

CLIMATE: The 2015–2016 season was influenced by the El Niño phenomenon. The winter and spring of 2015 were rather dry, although late summer (April 2016) was very rainy, which forced us to harvest early. The spring of 2015 was cold, which delayed budbreak and slowed ripening in comparison with other years. The benefits of managing the vineyard organically were demonstrated in its ability to adapt well to the season's conditions. Organic fertilization produces vines with fewer leaves and grapes with thicker skins that are more resistant to fungal attacks.

HARVEST: Manual, April 8th- 15th, 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 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) at temperatures that varied between 24° and 26°C with a program of pumpovers or punchdowns in accordance with enological criteria, followed by a post-fermentation maceration. Total maceration time was 20 days. Malolactic fermentation took place naturally in barrels and ovoid tanks. The new wine was aged for 13 months and finally stabilized naturally, without treatments. It was lightly filtered with a 3–5-micron filter prior to bottling.

AGEING: 13 months, 40% in French oak barrels, 34% in a 5,000-liter French oak foudre and 26% in concrete eggs.

PRODUCTION: 2.074 cases (9 L)

AGEING POTENTIAL: 7 years

TASTING NOTES: Ruby red in color with cherry-red nuances. The nose is elegant with fresh aromas of violets, raspberries, and plums. Spicy notes of cedar and black pepper appear as the wine opens in the glass. The palate is smooth textured with moderate volume, fresh acidity, and a long finish.

FOOD PAIRING: Very interesting with meat- and mushroom-based dishes, such as hamburgers with Gruyere cheese, ribs with red wine sauce, roast chicken with figs. It also pairs well with vegetarian fare such as tofu fried with sesame and ginger or roasted vegetable tar.

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