

EMILIANA

ORGANIC VINEYARDS

57 ROCAS

CARMENERE

VINTAGE: 2019

D.O.: Colchagua Valley

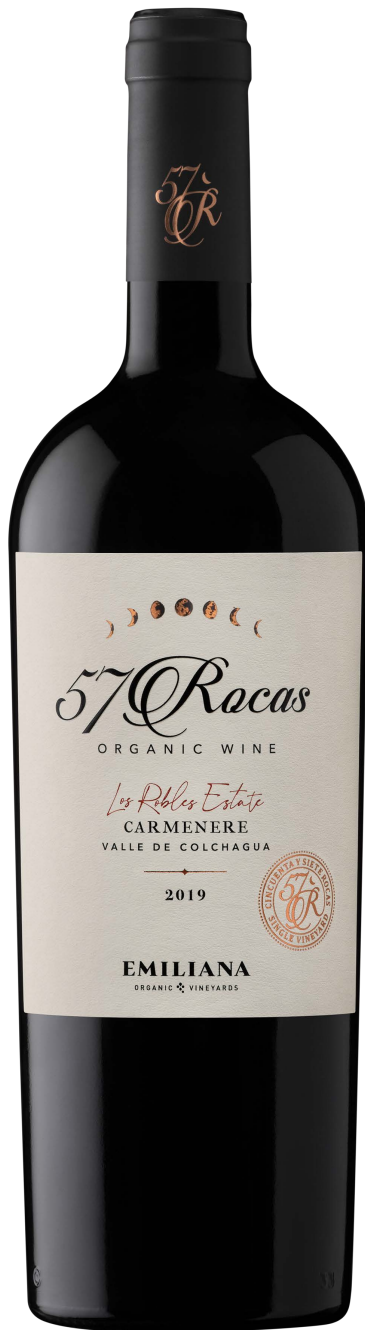
VARIETIES:
100% Carmeneré

BOTTLING DATE:
October 23rd, 2020

ANALYSIS

Alcohol	14.0° Vol%
Residual Sugar	2.39 g/L
Total Acidity	4.74 g/L (tartaric acid)
pH	3.67
Total SO2 at bottling	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, 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 HI/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 Carmeneré 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: the Colchagua Valley has a Mediterranean climate with 4 well-defined seasons. The summers are hot and rain-free, which allows proper ripening without interruptions. The valley ends at the Pacific Ocean, which has a positive effect on the vineyards as cool breezes enter from the coast to alleviate the summer heat. The 2018–2019 season had a dry, cold winter. Spring saw average temperatures and no episodes of rain. Summer came with high temperatures that brought forward the Carmeneré harvest.

HARVEST: Manual, April 15th, 2019

WINEMAKER: 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 days. Malolactic fermentation took place naturally in barrels and ovoid tanks. The new wine was aged for 16 months and stabilized naturally, without treatments. It was lightly filtered with a 3–5-micron filter prior to bottling.

AGING: 16 months. 70% of the wine remained in concrete eggs, and 30% in new French barrel

PRODUCTION: 1.200 cases (9 L)

AGING POTENTIAL: 8 years

TASTING NOTES: Ruby-red in color with high intensity. The nose shows intense aromas of red fruit like cherry and black plum, with hints of sweet-brier and a presence of spiced notes like bay leaf, cedar, and black pepper. On the palate the wine is very harmonious and elegant with nice volume and rich acidity.

FOOD PAIRING: Pairs very well with all kinds of meat, beans, vegetable stews, and corn or potato dishes. Also a great companion for pasta with tomato sauce and highly seasoned dishes with a variety of spices.

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