

EMILIANA

ORGANIC VINEYARDS

ANTOLOGÍA

VINTAGE: 2014
D.O.: Maipo Valley

VARIETIES:
100% Cabernet Sauvignon

BOTTLING DATE:
February 23rd, 2015

ANALYSIS

Alcohol	14.4% Vol
Residual Sugar	2.39 g/L
Total Acidity	4.80 g/L (tartaric acid)
pH	3.63
Total SO ₂ at bottling	0.090 g/L

WINE OF CHILE



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

VINEYARD DESCRIPTION:

located at 570–600 m asl on one of the terraces of the Maipo River, the vines are vertically positioned with a north-east exposure. Drip irrigation was introduced in 1999 for greater quality.

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

YIELD PER HECTARE: 6 ton/ha. - 39 Hl/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 2013–2014 season in the Maipo Valley was cool in the spring and hot in the summer. The cold spring resulted in reduced flowering and fruit set, although the seasonal frosts did not negatively affect the Cabernet Sauvignon, which had not yet budded. As a result of these conditions, the bunches were looser and the berries were smaller than usual, with greater concentration. The minimum nighttime temperatures were lower than in the previous season throughout the entire ripening period, which benefitted good acidity in the musts. The La Niña phenomenon generated fewer incidences of precipitation, with a total of 250 mm concentrated in the winter months, which enabled good water management for quality and healthy grapes at harvest.

HARVEST: Manual, April 9–20, 2014.

WINEMAKER: Alvaro Espinoza & Noelia Orts

VINIFICATION CELLAR: Los Robles

VINIFICATION:

The first step is receiving the grapes, which pass through a system of selection on a moving belt where the leaves and damaged bunches are separated. Next, the bunches move along another belt to be destemmed and a grape selection by quality, to then fall onto a vibrating table to further refine the selection. The grapes then get helped along by gravity, into the fermentation tanks. The pre-fermentation maceration occurs at 8°C for 5 days. The alcoholic fermentation takes place in stainless steel tanks and concrete eggs, using only native yeasts. The temperature is maintained between 24–26°C, with programmed pump-overs and punch-downs, according to the winemaker. The wine then undergoes a post-fermentation maceration at 22–24°C, for 8 days, for a total of 28–30 days of maceration. The malolactic fermentation occurs naturally in barrels.

AGEING: 20 months: 60% in 600-liter French oak barrels and 40% in new 225-liter French oak for 1 year. The last 8 months of aging, the blend is just in 225-liter barrels.

PRODUCTION: 390 cases (9 L)

AGING POTENTIAL: 10 years

TASTING NOTES:

Cherry red in color with medium intensity. The wine presents note of black plum, blackberry, and black currant, together with spices like black pepper and vanilla. The wine is medium in body, with smooth tannins and a long finish.

FOOD PAIRING:

An interesting wine with meat-based dishes and stews. Ideal with oven-roasted pork ribs, grilled beef, or slow-cooked lamb.

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