

# EMILIANA

ORGANIC VINEYARDS

## COYAM

**VINTAGE:** 2020  
**D.O.:** Colchagua Valley

**VARIETIES:** 38% Syrah, 37%  
Carmenere, 8% Cabernet  
Sauvignon, 5% Carignan, 4%  
Gamacha, 4% Mourvedre, 2% Petit  
Verdot, 1% Malbec, 1% Tempranillo.

**BOTTLING DATE:**  
December 2021

### ANALYSIS

<b>Alcohol</b>	14.0% Vol
<b>Residual Sugar</b>	2.44 g/L
<b>Total Acidity</b>	5.18 g/L (tartaric acid)
<b>pH</b>	3.55
<b>Total SO2 at bottling</b>	0.100 g/L

WINE OF CHILE



### VINEYARDS

Los Robles, planted on the foothills of a mountainous outcropping in Lo Moscoso.

### VINEYARD DESCRIPTION

The vineyard is planted 245 meters above sea level and trained to the vertical shoot position. It has a southern exposure, and most of the vines are planted on ungrafted rootstocks. It is east-west oriented, since when it was planted, the vines were flood irrigated. As of 2000, we introduced drip irrigation, which has allowed us to change the orientation of the new plantings, pursuing the best exposure.

**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:** 6 ton/ha. - 39 HU/ha.

**SOIL:** The vineyard is set in a transversal cordon of the Coastal Mountain Range. The geological origin of the soils is primarily volcanic and includes red granite, andesite, basalt, and rhyolite rocks. Most of the soils are colluvial and therefore have an abundance of stones on the surface and in their profile, which enables the root system to reach great depths. The proximity to the Tinguiririca River also results in sectors of fluvial deposits of sand and silt. The soil is low to moderate in organic matter (3%) and the texture ranges from clay-loam to sandy-loam. The pH is slightly acidic (5.8–6.2).

**CLIMATE:** In Colchagua, the climate is Mediterranean. The 2019 - 2020 season was marked by a cold and dry winter with only 280 mm of rainfall. Spring showed moderate temperatures and no precipitations during the bud break and fruit set periods. Both bud break and flowering were slightly earlier than in former years. In summer, average maximum temperatures were higher than in previous years, especially at the end of December. Compared to last year, the thermal amplitude increased significantly, with cool nights. It was a year of good health conditions, with slightly lower yields but with grapes of great color and concentration.

### HARVEST

Manual, between March 2nd and April 15th, 202

**WINEMAKER:** Noelia Orts.

**VINIFICATION CELLAR:** Los Robles

### VINIFICATION

The first stage of reception included a selection system using a conveyor belt to remove leaves and damaged bunches. The selected bunches then continued to another conveyor belt to a machine for destemming and sizing on a vibrating table for a better selection. The grapes then dropped gently into stainless steel tanks for fermentation using only native yeasts at 24–26°C with a pump-over program determined by enological criteria. Depending on the variety, the new wine would remain on its skins for a 5-day post-fermentation maceration at 22–24°C for a total maceration time of 20–25 days. Malolactic fermentation took place naturally, and the wine aged for 18 months. The wine stabilized naturally without any treatment. The wine was lightly filtered through a 3–5 micron (absolute) cartridge filter prior to bottling.

**AGEING:** 18 months, 75% in 225 L French oak barrels (mix of new barrels, one- and second-use), 15% in 2,000- and 5,000-liter foudres, and 10% in concrete eggs.

**PRODUCTION:** 23,250 cases (9 L)

**AGING POTENTIAL:** 10 years

### TASTING NOTES

The wine shows a deep red color with raspberry-colored rims. It is complex on the nose, with black fruits like plums and blackberries, fresh Mediterranean herbs such as rosemary and lavender, spices, notes of mocha, and graphite. It offers a silky texture on the palate, a medium volume, and elegant tannins. It is a long and fruity wine.

### FOOD PAIRING

This very versatile wine can be enjoyed with both sophisticated and simple dishes. Ideal to pair with red or white meat with either a black pepper, Roquefort, or garlic butter sauce. There's also space for spicy foods like Indian or Mexican, or vegetarian dishes with mushrooms, bell peppers, potatoes, eggplant, or legumes.

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