

EMILIANA
ORGANIC VINEYARDS

NOVAS

CABERNET SAUVIGNON

VINTAGE: 2021

D.O.: Maule Valley

VARIETIES:
100% Cabernet
Sauvignon

BOTTLING DATE:
September 2022

ANALYSIS

Alcohol	13.5° Vol%
Residual Sugar	2.79 g/L
Total Acidity (tartaric acid)	5.04 g/L
pH	3.65
Total SO ₂ at bottling	0.079 g/L

WINE OF CHILE



VINEYARD OF ORIGIN:
Fundo de Toro, Cauquenes.

VINEYARD DESCRIPTION:
Vineyards located in the Cauquenes zone, near the Coastal Mountains in the Maule Region, 350 km to the south of Santiago, and in one of the most traditional winemaking zones in Chile. The vineyards are dry-farmed and planted on the gentle slopes of the Coastal Mountains, with good light and extreme temperatures that allow red grape varieties to be cultivated.

YIELD PER HECTARE:
10–12 ton/ha, 50–60 Hl/ha.

SOIL:
The soils in Cauquenes are poor, with a loamy-sand texture, allowing for good drainage and an additional source of heat, creating an ideal combination for the ripening of Cabernet Sauvignon.

CLIMATE:
Cauquenes has a Mediterranean climate with pronounced differences between the four seasons. Winters receive an abundance of rain and have low temperatures. Summer has long hours of sun and sunlight, with afternoons characterized by the ocean breezes that help moderate nighttime temperatures, favoring the concentration of color, aroma, and flavor in the grapes.

HARVEST: By hand, April 22 - 29, 2021

VINIFICATION CELLAR: Las Palmeras

VINIFICATION:
Winemaking began with a 2-day cool pre-fermentation maceration at 10–12°C. Alcoholic fermentation took place over a 2-week period in stainless steel tanks with selected yeasts at 26°C with a program of pump-overs determined by enological criteria. Malolactic fermentation took place naturally in stainless steel tanks and barrels, where the wine then aged with controlled temperatures for 10 months. The wine was neither fined nor stabilized and was only crossflow filtered prior to bottling.

AGEING:
10 months, 83% of the wine in four-year-old French oak barrels, 6% in French foudres, and 11% in stainless steel

PRODUCTION: 5,550 cases (9L)

TASTING NOTES:
This wine stands out for its bright cherry-red color. It shows an impressive fruit explosion with intense notes of blackberries on the nose, some fresh hints that remind of cedar, and aromas of coffee and chocolate in its ending. It offers a present structure with elegant tannins and a striking depth on the palate.

FOOD PAIRING:
A Cabernet Sauvignon to pair well with meats, such as tenderloin steaks with blue-cheese sauce or a roasted leg of lamb. A great vegetarian option could be a beet carpaccio with toasted hazelnuts and rucola.

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