

# EMILIANA

ORGANIC VINEYARDS

## NOVAS STELLAR SELECTION

CABERNET SAUVIGNON/  
SYRAH/CARIGNAN

VINTAGE: 2021

D.O.: Maule Valley

VARIETIES: 48% Cabernet  
Sauvignon, 33% Syrah, 19%  
Carignan.

BOTTLING DATE:  
September 2022

### ANALYSIS

Alcohol	13.5° Vol%
Residual Sugar	2.44 g/L
Total Acidity (tartaric acid)	5.45 g/L
pH	3.57
Total SO <sub>2</sub> at bottling	0.091 g/L

WINE OF CHILE



**VINEYARD OF ORIGIN:** Fundo De Toro – Predio Santa María

**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.

**PLANTATION YEAR AND DENSITY:** planted between 2005 – 2007, 4,000 plants/hectare.

**YIELD:** 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 red grapes.

**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, between March 17th and April 1st, 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 cross-flow filtered prior to bottling.

**AGEING:** 10 months. 73% of the wine was kept in new and previously used French barrels, and 27% of the blend in 5,000-L foudre. After the final blending, the wine was additionally aged for four months in 5,000-L oak foudres.

**PRODUCTION:** 2,240 cases (9L)

**TASTING NOTES:** Of intense and vivid red color with violet hues, the wine offers on the nose an aromatic complexity with notes of wild berries that recall blackberries and cassis, lots of spices, a floral touch, and toasted accents. Its broad palate stands out for its well-balanced tannins. It is a magnificent and juicy wine, perfect for drinking as of now or for keeping for some years.

**FOOD PAIRING:** It makes an excellent company for red meats such as grilled pork or beef seasoned with herbs. It also pairs well with spinach-filled cannelloni and ragout or with simple vegetables and red pesto. It is also a great match with strong-tasting cheeses, such as cheddar or ripe gouda croquettes.

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