

EMILIANA

ORGANIC VINEYARDS

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VINTAGE: 2018
D.O.: Colchagua Valley

VARIETIES:
52% Syrah, 34% Carmenere,
14% Cabernet Sauvignon

BOTTLING DATE:
November 7th, 2019.

ANALYSIS

Alcohol	14.0% Vol
Residual Sugar	2.44 g/L
Total Acidity	5.24 g/L (tartaric acid)
pH	3.57
Total SO ₂ at bottling	0.086 g/L

WINE OF CHILE



VINEYARDS: Fundo Los Robles; vineyard planted on the foothills of a mountainous outcropping in Lo Moscoso. Location 34° 36' 10" South - 71° 08' 10" West

VINEYARD DESCRIPTION: The vineyard is located 260 meters above sea level and surrounded by a sclerophyll forest characteristic of the zone and just 800 meters from the Tinguiririca River. The vineyards are trained to vertical shoot position with a southern exposure, which provides fewer hours of sunlight. Most of the grape varieties are from a massal selection, with the exception of the Syrah, which come from clone 300. All of the vines are ungrafted.

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: 4.5 tons - 22 HL

SOIL: The vineyard is located in a transversal cordon of Chile's Coastal Mountain Range, which consists of red granite, andesite, basalt, and rhyolite rocks, primarily of volcanic origin. Most of the soils are colluvial and therefore quite rocky on the surface and in their profile, which enables extensive development of the root system. Its proximity to the Tinguiririca River also results in sectors with fluvial deposits of sand and silt. It also has 3% of organic matter (low-medium level) and the texture varies from clay-loam to sandy-loam with a slightly acidic pH (5.8–6.2).

CLIMATE: Colchagua features a Mediterranean climate. The 2017-2018 season was characterized by a cold and rainy winter that accumulated 640 mm of water. There were no frost events during spring, and temperatures were moderate, thus favoring flowering and fruit set. The summer of 2018 started with mild temperatures, which rose considerably by mid-February with highs above 35°C, which lead to an early harvest of the precocious varieties. In contrast, later ripening varieties were favored by low nighttime temperatures in March. Autumn was characterized by the absence of rain, which favored fruit health.

HARVEST: Manual, from March 10th to May 2nd, 2018.

WINEMAKER: Alvaro Espinoza & Noelia Orts

VINIFICATION CELLAR: Los Robles.

VINIFICATION: The first stage of reception includes placing the fruit on a conveyor belt to select the fruit and eliminate any leaves or damaged bunches. The clean bunches are destemmed and placed on a second belt where the individual grapes are selected by size and then pass on to a vibrating table to achieve a perfect selection. The grapes then drop gently into the tanks by gravity and undergo an 8° pre-fermentation cold maceration for 5 days. Alcoholic fermentation takes place in stainless steel tanks and begins spontaneously with native yeasts. Temperatures are maintained at 24°–26°C and extraction is managed through pumpovers determined by enological criteria. The new wine undergoes a post-fermentation maceration at an average temperature of 22°–24°C for 5–7 days, as determined by tastings. The total maceration time is 25–30 days. Malolactic fermentation takes place naturally in oak barrels and in concrete eggs, where the wine ages for 16 months. This wine was naturally fined and stabilized without treatments and was minimally filtered with a 3–5-micron cartridge prior to bottling.

AGEING: 16 months. During the first 10 months, 20% of the blend was kept in ovoid concrete vats and the remaining 80% in French oak barrels (50% of them new and 50% previously used). During the remaining 6 months, 53% of the blend was kept in concrete eggs and the remaining 47% in 225-L French barrels.

PRODUCTION: 1.050 cases (9 L)

AGING POTENTIAL: 10 years

TASTING NOTES: On the nose, this is a very complex wine that shows different nuances that range from black fruits such as plums and blackberries -characteristic of our Syrah from Colchagua- to graphite, cedar, and spices, like clove, and refreshing notes of lavender and rosemary from our Carmenere and Cabernet Sauvignon. It offers a broad entry on the palate, with ripe tannins that make a good balance with its crisp acidity.

FOOD PAIRING: it is an excellent companion for beef Wellington and other red meats, such as lamb, smoked meats, and game. It also makes a great pairing with roasted vegetables, such as aubergines, red pepper, and zucchini; spicy dishes with curry, and fish like tuna. It makes a great combination with blue cheeses, the classical Brie, and Camembert.