

**EMILIANA**  
ORGANIC VINEYARDS

# VIGNO

CARIGNAN

VINTAGE: 2017

D.O.: Maule Valley

VARIETIES: 100% Carignan

BOTTLING DATE:  
December 3, 2018

## ANALYSIS

Alcohol	14.5 Vol%
Residual Sugar	3.04 g/L
Total Acidity	5.91 g/L (tartaric acid)
pH	3.33
Total SO <sub>2</sub> at bottling	0.091 g/L

VINO DE CHILE



**VINEYARDS OF ORIGIN:** Maule Region, secano interior, Melosal sector. Certified organic grape producer: Don Jorge Ollé.

**VINEYARD DESCRIPTION:** 115 m asl, ungrafted, dry-farmed, and head-trained with a north-south orientation

**PLANTATION YEAR / DENSITY:** 1950, 4,300 plants/hectare.

**YIELD PER HECTARE:** 6 ton/ha.

**CLIMATE:** The 2016–2017 season was marked by low precipitation levels during the winter months and by spring frosts. The high temperatures during the summer and outbreaks of wild fires led to the need to harvest up to 4 weeks earlier than in the previous season.

**HARVEST:** Manual on March 10th, 2017.

**WINEMAKER:** Alvaro Espinoza and Noelia Orts.

**VINIFICATION PLANT:** Los Robles

**WINEMAKING PROCESS:** Upon reception at the winery, the grapes are deposited onto conveyor belts for a double selection process, first at the bunch level prior to destemming and then at the individual berry

level afterward. Alcoholic fermentation takes place with native yeasts in oak tanks at 26°C with a punch-down program determined by enological criteria. Malolactic fermentation occurs naturally in French oak barrels and foudres, where the wine remains throughout its aging process. The wine is neither fined nor stabilized but is lightly filtered with 3-micron cartridge filters prior to bottling at the Los Robles facility.

**AGING:** 1 year, 9 months. 85% in 2,000-liter French oak foudres and 15% in 225-liter barrels.

**PRODUCTION:** 500 cases (9 L)

**AGING POTENTIAL:** 10 years

**TASTING NOTES:** Bright ruby-red in color with medium density. The nose offers aromas of ripe red fruits such as cherries and raspberries along with notes of licorice intermingled with spices such as black pepper and a bit of charcuterie and tobacco. The palate presents refreshing acidity, medium body with sweet, well-integrated tannins, and a long finish.

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