

EMILIANA

ORGANIC VINEYARDS

NOVAS

CARMENERE

VINTAGE: 2021

D.O.: Colchagua Valley

VARIETIES:

85% Carmenere, 15% Cabernet Sauvignon

BOTTLING DATE:
December 2022

ANALYSIS

Alcohol 13.5% Vol

Residual Sugar 2.19 g/L

Total Acidity (tartaric acid) 4.95 g/L (tartaric acid)

pH 3.68

Total SO₂ at bottling 0.093 g/L

WINE OF CHILE



VINEYARD: Fundo Los Robles; vineyard planted on the foothills of a mountainous outcropping in Lo Moscoso.

VINEYARD DESCRIPTION: Located 245 m asl. Vertically positioned vines planted on their own roots (ungrafted) with a southern exposure. The variety comes from massal (field) selections and the vineyards have an east-west orientation because they were originally furrow irrigated. Drip irrigation was introduced in 2000.

PLANTATION YEAR AND DENSITY: Carmenere, in 1992, with 2,667 plants per hectare and new clonal plantings in 2015 and 2016 with 5,000 plants per hectare. Cabernet Sauvignon in 1992 with 4,000 plants per hectare.

YIELD PER HECTARE: 10 - 13 tons.

SOIL: Of colluvial origin in the Coastal Range. Deep with abundant stoniness and 3% organic matter (low-medium level) and clay-loam texture, which lends mineral complexity. The texture also provides the soils with a high capacity for moisture retention.

CLIMATE: the Colchagua Valley has a Mediterranean climate with 4 well-defined seasons. The summers are hot and rain-free, which allows proper ripening without interruptions. The valley ends at the Pacific Ocean, which has a positive effect on the vineyards as cool breezes enter from the coast to alleviate the summer heat. August, September, October, and November 2020 were months of scarce rainfall. Regarding temperatures, between November 2020 and February 2021, they were fresher than the previous year, which allowed for postponing the beginning of harvest in two weeks compared with the preceding vintage.

HARVEST: Mechanic, between April 16 and April 22, 2021.

VINIFICATION CELLAR: Las Palmeras

VINIFICATION: The winemaking process began with a cool pre-fermentation maceration at 8°C for 2–3 days, followed by alcoholic fermentation in stainless steel tanks with both native and selected yeasts. In this stage, the temperatures were controlled to 26°C, and there were programmed pump overs undertaken according to the winemakers' criteria. The wine underwent a post-fermentation maceration for 4–5 days prior to malolactic fermentation, which took place spontaneously in stainless steel tanks, foudres, and barrels, where the wine then aged for 10 months. The wine was not clarified nor stabilized prior to bottling but was filtered through a cross-flow filter.

AGING: 10 months, 80% French barrels, 10% in French foudres & 10% in stainless steel tanks.

PRODUCTION: 15,000 cases (9 L)

TASTING NOTES: Of intense black-cherry color, this wine stands out on the nose for its aromas of ripe fruits, well-balanced with the herbaceous notes that characterize Carmenere. Its tannins feel soft on the palate, with a pleasant acidity and a harmonious ending.

FOOD PAIRING: It pairs great with pasta, vegetables, and ripe cheeses. It also goes well with Chilean dishes, such as pastel de choclo (corn pie) and humitas (corn paste wrapped in corn leaves).

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