

# EMILIANA

ORGANIC VINEYARDS

## 57 ROCAS

MALBEC

VINTAGE: 2020

D.O.: Colchagua Valley

VARIETIES:  
100% Malbec

BOTTLING DATE:  
December 2021

### ANALYSIS

Alcohol	14.0° Vol%
Residual Sugar	2.69 g/L
Total Acidity	5.18 g/L (tartaric acid)
pH	3.51
Total SO2 at bottling	0.098 g/L

WINE OF CHILE



**VINEYARDS:** Los Robles Estate. The vineyards grow in the area of Lo Moscoso, at the feet of a transverse mountainous chain.

**VINEYARD DESCRIPTION:** It is located at 245 m.a.s.l., trellised to the vertical shoot position and pruned in the cordon Royat system. It is planted with south exposure, ungrafted and sourced from a massal selection.

**PLANTATION YEAR AND DENSITY:** 4,167 plants per hectare, planted in 2001.

**YIELD PER HECTARE:** 7 tons/ha.

**SOIL:** The vineyard grows on a transverse mountainous range of the Coastal Mountains. The geological origin of these soils is mainly volcanic, composed of rocks such as red granite, andesite, basalt, and rhyolite. In this Malbec block, the soils are partly alluvial, originated from materials carried down from a nearby ravine, and due to the proximity to the Tinguiririca River, it also presents sectors of fluvial deposits with sands and silt. At the same time, we can find other alluvial areas created by the rocks from the hills. It has 3% organic matter (considered low to medium), and the texture varies from clayey loam to sandy loam. Its pH is slightly acidic (5.8 to 6.2).

**CLIMATE:** In Colchagua, the climate is Mediterranean. The 2019-2020 season was characterized by a dry winter (280 mm rainfall), spring, and summer. Budbreak, flowering, and fruit set occurred ahead of time, compared to last year. The wide thermal amplitude in our estate was broader than in other years, reaching 18° C. However, this was beneficial in a season marked by drought and high temperatures.

**HARVEST:** Manual, on March 14, 2020

**WINEMAKER:** Noelia Orts.

**VINIFICATION CELLAR:** Los Robles

**VINIFICATION:** The reception starts on a sorting system that consists of a conveyor belt on which we remove leaves and damaged bunches. Another conveyor belt transports

the selected clusters to a machine that destems and classifies the berries by size. From there, the grapes fall into a vibrating table which allows us to achieve even more perfection in selecting the fruit. Subsequently, the grapes fall by gravity into the fermentation vats. Alcoholic fermentation takes place in stainless steel tanks, using only native yeasts. At this stage, we keep the temperature between 24 and 26° C and carry out a pump-over program according to winemaking criteria. We thus complete a total vinification period of 20 days. Malolactic fermentation takes place naturally in foudres. The wine is then aged for 14 months. Finally, its stabilization takes place naturally, without treatment. Before bottling, we only use a cartridge filter of 3 to 5 Micra (absolute).

**AGING:** 14 months. 100% in French 5,000-L foudres.

**PRODUCTION:** 570 9L cases

**AGING POTENTIAL:** 8 years

**TASTING NOTES:** Of cherry red color with purple hues. As it opens, the wine unfolds floral notes of violets on the nose, with touches of fresh red fruits, like cherries and plums, in addition to aromatic herbs. It feels also very fruity on the palate, well-structured and -balanced.

**FOOD PAIRING:** This is a versatile wine, so it pairs well with different types of dishes such as pasta with pesto or creamy tomato sauce, spicy food, red meats or ripe cheeses. It also pairs well with pâtés, charcuterie, dishes with rosemary, garlic and sage, and stuffed or roasted eggplants or mushrooms.

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