

EMILIANA

ORGANIC VINEYARDS

COYAM

VINTAGE: 2015
D.O.: Colchagua Valley

VARIETIES: 44% Syrah, 30% Carmenera, 12% Cabernet Sauvignon, 4% Mourvedre, 4% Malbec, 2% Petit Verdot, 2% Garnacha, 2% Tempranillo.

BOTTLING DATE:
December 2016

ANALYSIS

Alcohol	14.8% Vol
Residual Sugar	2.69 g/L
Total Acidity	4.88 g/L (tartaric acid)
pH	3.51
Total SO₂ at bottling	0.072 g/L

WINE OF CHILE



VINEYARDS

Los Robles, planted on the foothills of a mountainous outcropping in Lo Moscoso.

VINEYARD DESCRIPTION

Located 245 masl. Vertically positioned vines planted on their own roots (ungrafted) with a southern exposure. Vines produced from massal (field) selections of different varieties, except for the Syrah, which are clones 300/174. Most of the vineyards have an east-west orientation because they were originally furrow irrigated. Drip irrigation was introduced in 2000, which enabled new plantations and a change in orientation in search of the best exposition.

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: 6 ton/ha. - 39 HI/ha.

SOIL: The vineyard is set in a transversal cordon of the Coastal Mountain Range. The geological origin of the soils is primarily volcanic and includes red granite, andesite, basalt, and rhyolite rocks. Most of the soils are colluvial and therefore have an abundance of stones on the surface and in their profile, which enables the root system to reach great depths. The proximity to the Tinguiririca River also results in sectors of fluvial deposits of sand and silt. The soil is low to moderate in organic matter (3%) and the texture ranges from clay-loam to sandy-loam. The pH is slightly acidic (5.8–6.2).

CLIMATE: The 2014–2015 season had 700 mm of accumulated precipitation, concentrated in the winter. The spring was favorable and presented no rainfall during flowering, which led to a good and healthy fruit set. The period between October and March included many days with high temperatures, with record highs in March. As a result, the harvest date was moved up by 3 weeks. The absence of rain during the summer months ensured the grapes reached harvest in excellent health.

HARVEST

Manual, between March 10th and May 7th, 2015.

WINEMAKER: Alvaro Espinoza & Noelia Orts.

VINIFICATION CELLAR: Los Robles

VINIFICATION

The first stage of reception includes a selection system using a conveyor belt to remove leaves and damaged bunches, etc. The selected bunches continue on another conveyor belt to a machine for destemming and sizing on a vibrating table for a better selection. The grapes are then gently dropped into stainless steel tanks for fermentation using only native yeasts at 24°–26°C with a pump-over program determined by enological criteria. The new wine then remains on its skins for a 5-day post-fermentation maceration at 22°–24°C for a total maceration time of 20–25 days. Malolactic fermentation takes place naturally in barrels, where the wine ages for 13 months. The wine stabilizes naturally without treatments. The wine is lightly filtered with a 3–5-micron (absolute) cartridge filter prior to bottling.

AGEING: 14 months, 100% French oak; new, one prior use, and two prior uses.

PRODUCTION: 13.888 cases (9 L)

AGING POTENTIAL: 10 years

TASTING NOTES

Deep red with violet tones. The nose presents intense aromas of black and red fruits such as plums, blueberries, and cherries intermingled with fresh notes recalling bay leaf, cedar, and violets. Juicy on the palate with sweet, round tannins that lend good structure and volume and a long, fresh, and elegant finish. Recommended for the cellar.

FOOD PAIRING

This very versatile wine can be enjoyed with both sophisticated and simple dishes. Roasted, grilled, or braised red meats are ideal with this wine, as well as chili con carne, ribs with honey, or duck magret with figs. It also pairs very well with vegetarian dishes such as cannelloni with mushroom and cheese sauce; pizza with roasted peppers, parmesan, and basil; and legumes with vegetables and spices.

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