

EMILIANA

ORGANIC VINEYARDS

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VINTAGE: 2015
D.O.: Colchagua Valley

VARIETIES:
37% Syrah, 37% Carmenere,
18% Cabernet Sauvignon, 4%
Garnacha, 2% Malbec, 2%
Mourvedre

BOTTLING DATE:
December, 2016.

ANALYSIS	
Alcohol	14.7% Vol
Residual Sugar	2.87 g/L
Total Acidity	4.69 g/L (tartaric acid)
pH	3.52
Total SO₂ at bottling	0.080 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 and the Garnacha, which come from clones 300 and 513, respectively. 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: The 2014–2015 season received 700 mm of precipitation, concentrated in the winter. The spring was favorable because there were no rains during flowering, giving rise to good and healthy fruit set. This season had many days with high temperatures between October and March, and the month of March broke historic records for maximum temperatures. As a result, the grapes were harvested 3 weeks earlier than usual. The absence of rainfall during the summer months ensured excellent plant health.

HARVEST: Manual, from March 10th to May 7th, 2015.

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, 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, 60% in 225-liter French oak barrels, 17% in ovoid concrete tanks, 13% in 600-liter French oak barrels, and 12% in a 2,000-liter French foudrer.

PRODUCTION: 1.036 cases (9 L).

AGING POTENTIAL: 10 years

TASTING NOTES: Bright plum red in color. This wine has an elegant nose with floral notes recalling violets and lavender along with fruity notes of plums and blackberries. The palate echoes the fruit found on the nose and offers spice notes from the French oak along with vibrant acidity that lends juiciness, lively tannins, and a long, persistent finish.

FOOD PAIRING: This is a wine with tremendous personality and character, ideal with all types of roasted, braised, or grilled red meats such as beef and lamb, as well as duck and others. Other good options include well-seasoned dishes prepared with garlic, oregano, and cumin. Also very good with dishes that include roasted bell peppers, eggplant, and mushrooms.

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