

**EMILIANA**  
ORGANIC VINEYARDS

# NOVAS

**CARMENERE  
CABERNET SAUVIGNON**

VINTAGE: 2016

D.O.: Colchagua Valley

VARIETIES:  
85% Carmenere, 15%  
Cabernet Sauvignon

BOTTLING DATE:  
January 2018

## ANALYSIS

Alcohol	14.3° Vol%
Residual Sugar	2.59 g/L
Total Acidity (tartaric acid)	5.70 g/L
pH	3.58
Total SO <sub>2</sub> at bottling	0.092 g/L

WINE OF CHILE



**VINEYARD OF ORIGIN:** 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.

**YEAR PLANTED AND DENSITY:** Carmenere in 1992 with 2,667 plants/hectare, and Cabernet Sauvignon in 1992 with 4,000 plants/hectare.

**YIELD:** 10 - 11 tons, 60 - 65 HU/ha.

**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.

At Los Robles, the spring rains and the cold early summer delayed the development of the vines and clusters, causing a delay in budbreak and particularly setting back flowering and veraison by approximately two weeks. The cloudy, rainy weather that began in mid-April forced an early harvest, which in ultimately resulted in perfumed, expressive, and elegant wines.

**HARVEST:** Manual. Carmenere April 21-27; Cabernet Sauvignon, April 12-20, 2016.

**VINIFICATION CELLAR:** Las Palmeras

**VINIFICATION:** The grapes were picked into 400-kg bins and transported to the cellar where they were deposited onto conveyor belts for a double selection process before and after destemming. Vinification began with a 4-5-day pre-fermentation maceration at 8°C. Alcoholic fermentation took place in stainless steel tanks with 80% native and 20% commercial yeasts at 26°-27°C with a pumpover program determined by enological criteria. Upon completion, the new wine remained on its skins for an addition 5 days of post-fermentation maceration. Malolactic fermentation took place naturally in stainless steel tanks and barrels, where the wine remained at controlled temperatures for 12 months. The wine was neither fined nor stabilized, and prior to bottling it was filtered through a 1-micron membrane.

**AGEING:** 12 months, 40% in French oak barrels, 30% in American, and 30% in stainless steel tanks.

**PRODUCTION:** 15,555 cases (9 L)

**TASTING NOTES:** Deep ruby-red in color. The nose is very generous in red fruits such as cherries combined with notes of plums, truffles, and a bit of black pepper. Juicy on the palate with good intensity, silky tannins, and nicely balanced acidity leading to a delicious finish.

**FOOD PAIRING:** Ideal with grilled or roasted red and white meats, such as grilled skirt steak, roast pork with wine and spice reduction, and pepper-crusted steak. Best served at 16°-17°C in a Bordeaux-style glass.

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