

EMILIANA

ORGANIC VINEYARDS

NOVAS

CARMENERE
CABERNET SAUVIGNON

VINTAGE: 2018

D.O.: Colchagua Valley

VARIETIES:
85% Carmenere, 15%
Cabernet Sauvignon

BOTTLING DATE:
July 2019

ANALYSIS

Alcohol	14.5° Vol%
Residual Sugar	3.65 g/L
Total Acidity (tartaric acid)	4.94 g/L
pH	3.62
Total SO ₂ at bottling	0.085 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.

The flowering conditions in the 2017-2018 season were very favorable, and the ripening began well. However, lower than normal daily temperatures, plus the presence of fog, made the accumulation of sugars slower, meaning a delayed harvest and wines that have a fresher character.

HARVEST: Manual. between April 20 and May 4, 2018.

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 10 months. The wine was neither fined nor stabilized, and prior to bottling it was filtered through a 1-micron membrane.

AGEING: 10 months, 8% in French foudres, 15% in stainless steel tanks, 77% French barrels.

PRODUCTION: 15,000 cases (9 L)

TASTING NOTES: The wine is ruby red in color with glints of violet. On the nose, there is a good concentration of red fruit and cherry with notes of chocolate and tobacco. On the palate, the wine is well rounded with smooth tannins, while there's a hint of spice that ends with a juicy finish.

FOOD PAIRING: A Carmenere to serve with pork tenderloin wrapped in bacon or baked quinoa-stuffed peppers. Before your meal, try with ham or cheese croquettes.

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