

**EMILIANA**  
ORGANIC VINEYARDS

# NOVAS

CABERNET SAUVIGNON

VINTAGE: 2015

D.O.: Maipo Valley

VARIETIES:  
100% Cabernet Sauvignon

BOTTLING DATE:  
October, 2017

## ANALYSIS

Alcohol	13.9° Vol%
Residual Sugar	4.22 g/L
Total Acidity (tartaric acid)	5.25 g/L
pH	3.58
Total SO <sub>2</sub> at bottling	0.091 g/L

WINE OF CHILE



**VINEYARD OF ORIGIN:** Fundo Los Morros and Linderos, on the south bank of the Maipo River.

**VINEYARD DESCRIPTION:** Located 570–600 m asl and trellised to vertical shoot position with a northern exposure. New massal selections were taken from the oldest and best vineyards in the valley in 2008, and grafting onto 110R rootstock was introduced as a solution to potential problems with nematodes and to heighten quality. Drip irrigation was incorporated in 1999.

**YEAR PLANTED AND DENSITY:** 1992; 4,000 plants/hectare.

**YIELD:** 10 a 12 tons, 50-60 Hl/ha.

**SOIL:** Very deep soils on terraces of alluvial origin with loam to clay-loam textures and abundant stones in the profile that provides excellent drainage. Low in organic matter (2%) and neutral pH (6.8–7.0).

**CLIMATE:** Chile's Alto Maipo zone has the ideal conditions for Cabernet Sauvignon. The Maipo River naturally regulates the temperatures and prevents extremes of winter cold and spring frosts, as well as excessive summer heat. The 2014–2015 season was warm in relation to the three previous seasons. The absence of rain in the spring and throughout the season resulted in healthy grape production and a problem-free harvest. The higher average temperatures in the Maipo Valley made it necessary to harvest two weeks earlier than usual.

**HARVEST:** Manual, April 7–20, 2015.

**VINIFICATION CELLAR:** Las Palmeras

**VINIFICATION:** The grape reception area includes a double selection conveyor belt that allows selection first at the bunch level and again after destemming. Vinification begins with a 4–5-day pre-fermentation cold soak at 8°C followed by alcoholic fermentation in stainless steel tanks with native yeasts at 26°C and a pumpovers program determined by enological criteria. Malolactic fermentation takes place naturally in tanks and barrels, where the wine is aged at controlled temperatures for 12 months. It is neither fined nor stabilized; it is just lightly filtered with a 1-micron cartridge filter prior to bottling.

**AGEING:** 12 months, 35% in French oak barrels, 35% in American oak, and 30% in stainless steel.

**PRODUCTION:** 8.340 cases (9 L).

**TASTING NOTES:** Cherry red in color with elegant notes of blackcurrant and ripe strawberries that mingle with the toast, tobacco, and walnut aromas that lend complexity on the nose. The juicy palate has velvety, well-integrated tannins and vibrant acidity. Nicely balanced and pleasing.

**FOOD PAIRING:** Ideal with meat-based dishes and stews. This wine shows a unique harmony with grilled blood sausage, slow-cooked beef, and pastas such as gnocchi with blue cheese. Serve at 18°C in a Bordeaux-style glass.

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