

**EMILIANA**  
ORGANIC VINEYARDS

## SIGNOS DE ORIGEN

CARMENERE

VINTAGE: 2012

D.O.: Colchagua Valley

VARIETIES:  
100% Carmenere

BOTTLING DATE:  
November 26th, 2013.

### ANALYSIS

Alcohol	14.6% Vol
Residual Sugar	2.09 g/L
Total Acidity	4.79 g/L
pH	3.68
Total SO <sub>2</sub> at bottling	0.076 g/L

WINE OF CHILE



**VINEYARDS:** Fundo Los Robles; vineyard 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. 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.

**PLANTATION YEAR AND DENSITY:** 1992, 2,667 plants/hectare.

**YIELD PER HECTARE:** 6 ton/ha. / 39 HI/ha.

**SOIL:** Of colluvial origin from the Coastal Mountains, the soil is deep and quite rocky on the surface as well as within its profile, which allows for the root system to develop to great depth. With a 3% of organic matter (low-medium level), the texture ranges from clay-loam to silty-clay-loam, which lends mineral complexity. The texture also provides the soils with a high capacity for moisture retention. The pH is slightly acidic (5.8–6.2).

**CLIMATE:** The 2011–2012 season in Colchagua featured average maximum temperatures higher than in the previous year. Precipitation was lower than in past years, with just 395 mm of rain, which fell mainly in winter, while spring and summer were very dry, which favored fruit set. In the end, the healthy grapes were harvested up to 2 weeks early. Although the year was warmer and drier, the decision to harvest early, combined with irrigation management and good cluster selection, enabled us to produce a Carmenere of the desired quality.

**HARVEST:** Manual, between April 30th and May 9th, 2012.

**WINEMAKER:** Alvaro Espinoza.

**VINIFICATION CELLAR:** Los Robles.

**VINIFICATION:** : In the first stage—reception—the grapes undergo a selection system that begins with a conveyor belt in which leaves,

damaged clusters and other material are removed. The selected clusters continue on another belt to a machine that destems and selects the grapes by caliber, then deposits them on a vibrating table to further enhance selection. The grapes are then gravity-fed into vats for fermentation. A cold, pre-fermentation maceration is carried out at 8°C for 5 days. Alcoholic fermentation is carried out in stainless steel vats exclusively with native yeasts. At this stage, temperatures hover around 24–26°C, with pumpovers and punchdowns carried out according to enological criteria. The wine then undergoes a 7-day post-fermentation maceration at 22–24°C, for a total maceration time of 15–20 days. Malolactic fermentation occurs naturally in barrels and in concrete egg tanks, then the wine ages for 13 months. Stabilization occurs naturally, without treatments. Before being bottled, the wine is filtered with a 3–5 micron cartridge (absolute).

**AGING:** 13 months, 80% in French oak barrels and 20% in concrete egg tanks.

**PRODUCTION:** 1,050 cases (9 L)

**AGING POTENTIAL:** 8 years

**TASTING NOTES:** A bright ruby-red color with violet hues, this wine has a complex and elegant nose, with nuances ranging from cherry liqueur to the aromatic freshness of dill and rosemary. The dry leaf and damp earth notes are characteristic of this terroir-grown Carmenere. The palate is well rounded, with lactic notes, good volume and very silky tannins leading to a long finish.

**FOOD PAIRING:** Ideal with grilled meats, lamb chops, sirloin steak, and pastas with cheese or spicy sauces.

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### CERTIFICATIONS:



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