

EMILIANA

ORGANIC VINEYARDS

SIGNOS DE ORIGEN

GARNACHA/SYRAH/MOURVEDRE

VINTAGE: 2015

D.O.: Colchagua Valley

VARIETIES:
52% Garnacha, 25% Syrah,
23% Mourvedre.

BOTTLING DATE:
October 5th, 2016

ANALYSIS

Alcohol	14.5° Vol%
Residual Sugar	2.34 g/L
Total Acidity (tartaric acid)	4.61 g/L
pH	3.48
Total SO ₂ at bottling	0.080 g/L

WINE OF CHILE



VINEYARDS: Fundo Los Robles: planted on piedmont soils in a mountainous sector called Lo Moscoso.

VINEYARD DESCRIPTION: 300 m above sea level. Vertically positioned, drip-irrigated vines planted on their own roots. Northeastern orientation with a southern exposure.

PLANTATION YEAR AND DENSITY:
Garnacha: 2007, 5,000 plants/hectare;
Mourvèdre: 1995 and 2007, 3,030 and 5,000 pl/ha, respectively; Syrah, 1995, 3,030 pl/ha.

YIELD PER HECTARE: 6 ton/ha; 39 Hl/ha.

SOIL: Deep soils of alluvial origin and the Coastal Mountains with an abundance of stones on the surface and throughout the profile, which enables the root system to develop to great depth. The soil has 3% organic matter (medium level) and a sandy-loam texture, which results in medium moisture retention. The pH is slightly acidic (5.7).

CLIMATE: The Colchagua Valley is known for its Mediterranean climate. The 2014–2015 season received 700 mm of accumulated precipitation, concentrated during the winter months. The spring was favorable to grape production because there were no frosts or rainfall during flowering, which resulted in good and healthy fruit set. From October through March there were many days with high temperatures, which resulted in harvesting 3 weeks early. March beat the historic records for high temperatures. The absence of rainfall during the summer ensured excellent grape health.

HARVEST: Manual, March 24–April 15, 2015.

WINEMAKER: Alvaro Espinoza & Noelia Orts.

VINIFICATION CELLAR: Los Robles.

VINIFICATION: Upon arriving at the cellar, the grapes were deposited onto a conveyor belt for selection. Leaves and damaged fruit were removed and the selected bunches were transported by another conveyor belt for destemming. The individual grapes were selected by caliber and continued on to a vibrating machine for more precise selection. They were then gently dropped into stainless steel tanks, where alcoholic fermentation took place at 24°–26°C using only native yeasts and a pump-over program determined by enological criteria. A 5-day post-fermentation maceration at 22°–24°C followed, for a total maceration time of 20–25 days. Malolactic fermentation took place naturally in barrels, and the wine was aged for 13 months in barrels. The wine stabilized naturally without treatments and was passed through a 3–5-micron (absolute) cartridge filter before bottling.

AGING: 13 months in total. 67% of the blend was aged in a 2,000-liter French oak foudrer, 13% in 600-liter French oak barrels, and 20% in 225-liter French oak barrels.

PRODUCTION: 490 cases (9L)

AGING POTENTIAL: 8 years.

TASTING NOTES: Moderately intense bright ruby red in color. Aromas of very fresh red fruit recall cherries and plums, with notes of licorice and minerals as well as Mediterranean forest herbs that show elegance. The lush palate shows vibrant acidity and tannins that show very good structure and a long finish.

FOOD PAIRING: This very versatile wine pairs well with various styles of cuisine, especially Mediterranean-style dishes. It goes well with meats and blue fish; roasted vegetables such as eggplant Parmesan; roasted chicken with fennel and tarragon; dried tomato, Prosciutto, and cheese quiche; and pastas with tomato-based sauces.

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