

EMILIANA
ORGANIC VINEYARDS

VIGNO

CARIGNAN

VINTAGE: 2015

D.O.: Maule Valley

VARIETIES:
100% Carignan

BOTTLING DATE:
May 15, 2017

ANALYSIS

Alcohol	15.0° Vol%
Residual Sugar	2.14 g/L
Total Acidity	7.05 g/L (tartaric acid)
pH	3.11
Total SO ₂ at bottling	0.090 g/L

WINE OF CHILE



VINEYARDS: Fundo San José, 280 km south of Santiago.

VINEYARD DESCRIPTION: Located 115 m asl. The head-trained vines are planted on their own roots with a north-south orientation.

PLANTATION YEAR AND DENSITY: 1950, 4,300 plants/hectare.

YIELD PER HECTARE: 8 tons, 40 Hl/ha.

CLIMATE: The 2014–2015 season saw more precipitation than the previous three seasons, although the harvest season was rain-free, which guaranteed good vine growth and healthy grapes. Summer heat summation was higher than that of an average year, which made it necessary to harvest early to prevent any possible dehydration of the grapes.

HARVEST: April 26, 2015.

VINIFICATION CELLAR: Las Palmeras

VINIFICATION: The grapes are received in the winery and deposited onto conveyor belts for a double selection. First the bunches are inspected, and then the grapes are destemmed and inspected again. The vinification process begins with a pre-fermentation cold soak at 8°C for 5–6 days. Alcoholic fermenta-

tion took place in stainless steel tanks at 26°C with native yeasts and a pumpover program determined by enological criteria. Malolactic fermentation took place naturally in French and American oak barrels, where the wine was aged in temperature-controlled conditions for 12 months. The wine was neither fined nor stabilized, but was lightly filtered with 1-micron cartridge filters prior to bottling.

AGEING: 100% of the blend was aged for 12 months in French and American oak barrels.

PRODUCTION: 1,130 9-liter cases

AGEING POTENTIAL: 3–5 years

TASTING NOTES: Purplish-red in color with black fruit aromas such as blueberries and plums on the nose accompanied by floral notes recalling violets. This is a robust and complex wine that stands out for its fresh acidity, great balance, and firm, ripe tannins with an elegant finish.

FOOD PAIRING: Pairs very well with lamb, roasted red meats, and aged cheeses.

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