EMILIANA
ORGANIC VINEYARDS

NOVAS
STELLAR SELECTION

CABERNET SAUVIGNON/
SYRAH/CARIGNAN

VINTAGE: 2019

D.O.: Maule Valley

VARIETIES: 48% Cabernet Sauvignon, 33% Syrah, 19% Carignan.

BOTTLING DATE:
October 1, 2020

ANALYSIS	
Alcohol	13.5° Vol%
Residual Sugar	2.89 g/L
Total Acidity (tartaric acid)	5.60 g/L
pH	3.46
Total SO2 at bottling	0.088 g/L

WINE OF CHILE



VINEYARD OF ORIGIN: Fundo De Toro – Predio Santa María

VINEYARD DESCRIPTION: Vineyards located in the Cauquenes zone, near the Coastal Mountains in the Maule Region, 350 km to the south of Santiago, and in one of the most traditional winemaking zones in Chile. The vineyards are dry-farmed and planted on the gentle slopes of the Coastal Mountains, with good light and extreme temperatures that allow red grape varieties to be cultivated.

YIELD: 10–12 ton/ha., 50–60 Hl/ha.

SOIL: The soils in Cauquenes are poor, with a loamy-sand texture, allowing for good drainage and an additional source of heat, creating an ideal combination for the ripening of red grapes.

CLIMATE: Cauquenes has a Mediterranean climate with pronounced differences between the four seasons. Winters receive an abundance of rain and have low temperatures. Summer has long hours of sun and sunlight, with afternoons characterized by the ocean breezes that help moderate nighttime temperatures, favoring the concentration of color, aroma, and flavor in the grapes.

HARVEST: By hand, April 1–29, 2019

VINIFICATION CELLAR: Las Palmeras

VINIFICATION: Winemaking began with a 2-day cool pre-fermentation maceration at 10–12ºC. Alcoholic fermentation took place over a 2-week period in stainless steel tanks with selected yeasts at 26ºC with a program of pump-overs determined by enological criteria. Malolactic fermentation took place naturally in stainless steel tanks and barrels, where the wine then aged with controlled temperatures for 10 months. The wine was neither fined nor stabilized, and was only cross-flow filtered prior to bottling.

AGEING: 10 months, 90% in four-year-old French barrels, 10% in stainless steel tanks. The wine was then blended and finished ageing with 4 months in 5,000-liter oak foudres.

PRODUCTION: 550 cases (9L)

TASTING NOTES: The wine is garnet-red with medium intensity. The nose shows pronounced aromas of red fruit like cherry, and spice like pepper, with a little licorice, ending in floral notes typical of Carignan from this area. The palate has structure, which leads us to believe it will be a good wine for aging, but at the same time nice freshness on the finish that elongates and rounds out the tannins.

FOOD PAIRING: Can accompany meat dishes, like slow-cooked beef with spicy mashed sweet potatoes, or a simple Chilean empanada de pino of ground beef and onion. For a vegetarian option, it goes well with baked eggplant parmesan.

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