

EMILIANA

ORGANIC VINEYARDS

57 ROCAS

CARMENERE

VINTAGE: 2021

D.O.: Colchagua Valley

VARIETIES:
100% Carmenere

BOTTLING DATE:
August 05th, 2022

ANALYSIS

Alcohol	14.0° Vol%
Residual Sugar	2.44 g/L
Total Acidity (tartaric acid)	5.12 g/L
pH	3.65
Total SO2 at bottling	0.082 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 m asl, the vines come from a massal selection and are ungrafted, vertically positioned, and double cane pruned with an east-west orientation and southern exposure.

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

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

SOIL: The vineyard is located in a transversal cordon of the Coastal Mountains and planted on red granite soils of primarily volcanic origin with andesite, basalt, and rhyolite rocks. The soils in these blocks of Carmenere are of alluvial origin, developed from material transported from a nearby ravine as well as from its proximity to the Tinguiririca River, which has left fluvial deposits of sand and silt. The B horizon has an aquifer that fluctuates due to its position below the blocks and closest to the river. It has 3% of organic matter (low-medium level), the texture varies between clay-loam and sandy-loam, and the pH is slightly acidity (5.8–6.2).

CLIMATE: In Colchagua, the climate is Mediterranean. The winter of 2020 was colder and rainier than previous seasons. Spring was fresher than an average year, which resulted in a delayed bud break. The unexpected rain of late January 2021 did not affect the health of the vineyard but led to harvesting later with slightly higher yields if compared to the previous season.

HARVEST: Manual, April 10-14, 2021.

WINEMAKER: Noelia Orts.

VINIFICATION CELLAR: Los Robles

VINIFICATION: The first stage of reception included a selection system via a conveyor belt to remove any leaves and damaged bunches, etc. The bunches were then transported by another conveyor belt to a machine to be destemmed and selected by size before passing on to a vibrating table to ensure that only perfect grapes were selected.

The individual grapes were then gently dropped into the fermentation tanks where they underwent a 5-day pre-fermentation cold maceration at 8°C. Alcoholic fermentation took place solely with native yeasts in stain-less steel and ovoid concrete tanks (eggs) with temperatures that varied between 24° and 26°C and a program of pumpovers and punchdowns in accordance with enological criteria. Total vinification time was 20 days. Malolactic fermentation took place naturally in barrels and ovoid tanks. The new wine was aged for 15 months and stabilized naturally, without treatments. It was lightly filtered with a 3–5-micron filter prior to bottling.

AGING: 15 months. 92% of the wine remained in concrete eggs, and 8% in new French barrels.

PRODUCTION: 1.050 cases (9 L)

AGING POTENTIAL: 8 years

TASTING NOTES: Of deep and concentrated cherry-red color, the aromas of this wine feel delicate on the nose, with red fruits, like cherries and raspberries, and spices, such as bay leaves, and white and black pepper. It unfolds black currants and pomegranates on the palate and feels juicy, long and well-structured, with ample and elegant tannins.

FOOD PAIRING: It pairs well with red meats, lamb, dishes based on corn or potatoes, and ripe cheeses.

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