

EMILIANA

ORGANIC VINEYARDS

57 ROCAS

CABERNET SAUVIGNON

VINTAGE: 2020

D.O.: Maipo Valley

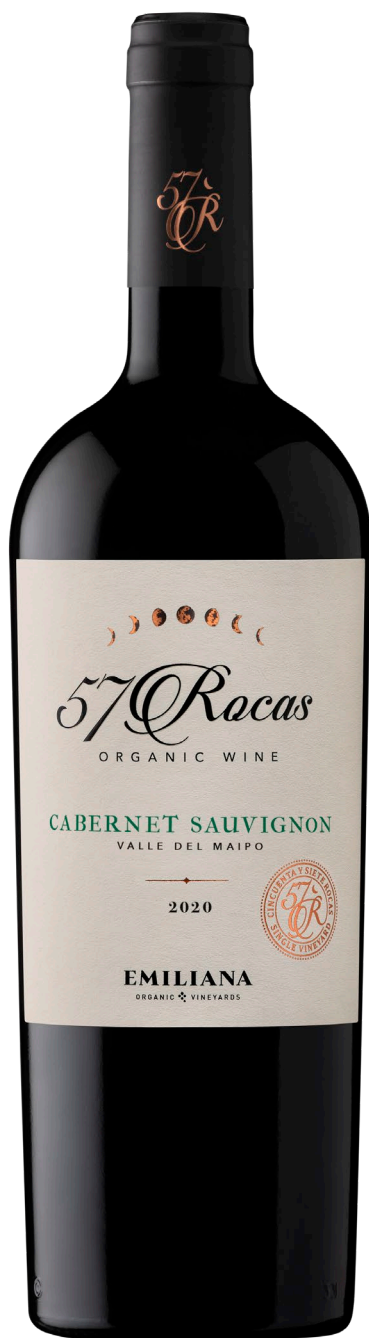
VARIETIES:
100% Cabernet Sauvignon

BOTTLING DATE:
August 15th, 2021.

ANALYSIS

Alcohol	14.0° Vol%
Residual Sugar	2.44 g/L
Total Acidity	5.19 g/L (tartaric acid)
pH	3.49
Total SO ₂ at bottling	0.093 g/L

WINE OF CHILE



VINEYARDS: Fundo Los Morros, on the southern banks of the Maipo river.

VINEYARD DESCRIPTION: Located 570–600 m asl on one of the terraces on the southern bank of the Maipo River. The vineyards are vertically positioned, and drip irrigated with a northeastern exposure.

PLANTATION YEAR AND DENSITY: 1992; 4,000 plants/hectare

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

SOIL: On terraces of alluvial origin, the soils have a very deep layer of loam to clay-loam texture with abundant stones in the profile, which affords excellent drainage. These are very deep soils with well-defined horizons resulting from deposits. They are low in organic matter (2%) and have a slightly alkaline pH.

CLIMATE: The 2019-2020 season was characterized as being very dry. The intense spring luminosity and adequate temperatures favored the fruit set. Due to early bud break and high summer temperatures, the harvest took place two weeks in advance compared to the 2019 season.

HARVEST: Manual, March 05th- 07th, 2020.

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 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 stainless steel at temperatures that varied between 24° and 26°C with a program of pumpovers or punchdowns in accordance with enological

criteria, followed by a post-fermentation maceration. Total maceration time was 20 days. Malolactic fermentation took place naturally in barrels and ovoid tanks. Next, the wine aged for 13 months in foudres, French oak barrels, and concrete egg tanks. Finally, the wine is stabilized naturally, without treatments. Then it was lightly filtered with a 3–5-micron filter prior to bottling.

AGING: 13 months, 79% in French oak barrels of varying ages, 11% in foudres and 10% in concrete egg tanks.

PRODUCTION: 1.688 cases (9 L)

AGING POTENTIAL: 7 years

TASTING NOTES: This wine has a ruby-red color with raspberry-colored rims. It offers notes of cherries, strawberries, and violets on the nose. As it opens up, it also delivers tones that remind of graphite, cedar, and red licorice. Its entrance on the palate is fresh, with round and silky tannins. The wine has a great volume and a long finish.

FOOD PAIRING: Meats make a great pairing with this wine -especially roasted or grilled red meats- and with game such as venison with wine sauce, roasted boar, or rabbit stew. It is also a perfect companion for ripe, strong-tasting cheeses, such as Emmenthal, or fatty ones, such as Camembert.

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