

EMILIANA

ORGANIC VINEYARDS

COYAM

VINTAGE: 2022

D.O.: Colchagua Valley

VARIETIES: 37% Syrah, 34%
Carmenere, 8% garnacha, 7%
Cabernet Sauvignon, 5% Mourvedre,
4% Cariñena, 3% Petit Verdot y 2%
Tempranillo

BOTTLING DATE:
November 2023

ANALYSIS

Alcohol	14.0% Vol
Residual Sugar	2.49 g/L
Total Acidity (tartaric acid)	5.21 g/L (tartaric acid)
pH	3.53
Total SO ₂ at bottling	0.095 g/L

WINE OF CHILE



VINEYARD: Los Robles, planted on the foothills of a mountainous outcropping in Lo Moscoso.

VINEYARD DESCRIPTION: The vineyard is planted 245 meters above sea level and trained to the vertical shoot position. It has a southern exposure, and most of the vines are planted on ungrafted rootstocks. It is east-west oriented, since when it was planted, the vines were flood irrigated. As of 2000, we introduced drip irrigation, which has allowed us to change the orientation of the new plantings, pursuing the best exposure.

PLANTATION YEAR AND DENSITY: 1992 and 1995, 2,667 plants/hectare; 1998 at 3,333 plants/hectare, and 2000 at 4,166–5,000 plants/hectare.

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

SOIL: The vineyard is set in a transversal cordon of the Coastal Mountain Range. The geological origin of the soils is primarily volcanic and includes red granite, andesite, basalt, and rhyolite rocks. Most of the soils are colluvial and therefore have an abundance of stones on the surface and in their profile, which enables the root system to reach great depths. The proximity to the Tinguiririca River also results in sectors of fluvial deposits of sand and silt. The soil is low to moderate in organic matter (3%) and the texture ranges from clay-loam to sandy-loam. The pH is slightly acidic (5.8–6.2).

CLIMATE: Colchagua has a Mediterranean climate. The winter of 2021 was cold without frost and dry with accumulate 488 mm of rainfall between July and September. Spring was fresher and there was a delay in bud break. Temperatures during summer were high with some heat waves that end up in a shorter and compact harvest.

HARVEST: Manual, between March 7th and April 26th, 2022.

WINEMAKER: Noelia Orts.

VINIFICATION CELLAR: Los Robles.

VINIFICATION: The first stage of reception included a selection system using a conveyor belt to remove leaves and damaged bunches. The selected bunches then continued to another conveyor belt to a machine for destemming and sizing on a vibrating table for a better selection. The grapes then dropped gently into stainless steel tanks for fermentation using only native yeasts at 24–26°C with a pump-over program determined by enological criteria. Depending on the variety, the new wine would remain on its skins for a 5-day post-fermentation maceration at 22–24°C for a total maceration time of 20–25 days. Malolactic fermentation took place naturally, and the wine aged for 14 months. The wine stabilized naturally without any treatment. The wine was lightly filtered through a 3–5 micron (absolute) cartridge filter prior to bottling.

AGING: 14 months, 70% in 225 L French oak barrels (mix of new barrels, one- and second-use), 20% in 2,000- and 5,000-liter foudres, and 10% in concrete eggs.

PRODUCTION: 24,111 cases (9 L)

AGING POTENTIAL: 10 years

TASTING NOTES: Lots of graphite and blackberries with dried flowers such as lavender and sage. Aromas follow through to a medium to full body, fine tannins and a fresh and savory finish. Plenty of dark berries and forest floor at the end.

FOOD PAIRING: This is a tremendously versatile wine, which can be enjoyed both with sophisticated and more simple dishes. Among others, with roasted meats, smoked pork ribs, lamb with mint sauce and rustic potatoes, vegetarian dishes and sauces based on mushrooms, peppers, garlic, cumin, etc.

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