

# EMILIANA

ORGANIC VINEYARDS

## Gê

**VINTAGE:** 2019  
**D.O.:** Colchagua Valley

### VARIETIES:

54% Syrah, 31% Carmenere,  
15% Cabernet Sauvignon.

### BOTTLING DATE:

November 27<sup>th</sup>, 2020.

### ANALYSIS

Alcohol	14.0% Vol
Residual Sugar	2.64 g/L
Total Acidity	5.09 g/L (tartaric acid)
pH	3.59
Total SO <sub>2</sub> at bottling	0.088 g/L

WINE OF CHILE



**VINEYARDS:** Fundo Los Robles; vineyard planted on the foothills of a mountainous outcropping in Lo Moscoso. Location 34° 36' 10" South - 71° 08' 10" West

**VINEYARD DESCRIPTION:** The vineyard is located 260 meters above sea level and surrounded by a sclerophyll forest characteristic of the zone and just 800 meters from the Tinguiririca River. The vineyards are trained to vertical shoot position with a southern exposure, which provides fewer hours of sunlight. Most of the grape varieties are from a massal selection, with the exception of the Syrah, which come from clone 300. All of the vines are ungrafted.

**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:** 4.5 tons - 22 HL.

**SOIL:** The vineyard is located in a transversal cordon of Chile's Coastal Mountain Range, which consists of red granite, andesite, basalt, and rhyolite rocks, primarily of volcanic origin. Most of the soils are colluvial and therefore quite rocky on the surface and in their profile, which enables extensive development of the root system. Its proximity to the Tinguiririca River also results in sectors with fluvial deposits of sand and silt. It also has 3% of organic matter (low-medium level) and the texture varies from clay-loam to sandy-loam with a slightly acidic pH (5.8-6.2).

**CLIMATE:** Colchagua features a Mediterranean climate. The 2018-2019 season was characterized by a cold winter with little rainfall (490 mm). Spring showed mild and moderate temperatures that favored flowering and fruit-set. In summer, temperatures were high, which -depending on each variety- led to earlier harvests by up to 2 weeks.

**HARVEST:** Manual, from March 10th to April 15th, 2019.

**WINEMAKER:** Alvaro Espinoza & Noelia Orts

**VINIFICATION CELLAR:** Los Robles.

**VINIFICATION:** The first stage of reception includes placing the fruit on a conveyor belt to select the fruit and eliminate any leaves or damaged bunches. The clean bunches are destemmed and placed on a second belt where the individual grapes are selected by size and then pass on to a vibrating table to achieve a perfect selection. The grapes then drop gently into the tanks by gravity and undergo an 8° pre-fermentation cold maceration for 5 days. Alcoholic fermentation takes place in stainless steel tanks and begins spontaneously with native yeasts. Temperatures are maintained at 24°-26°C and extraction is managed through pumpovers determined by enological criteria. The new wine undergoes a post-fermentation maceration at an average temperature of 22°-24°C for 5-7 days, as determined by tastings. The total maceration time is 25-30 days. Malolactic fermentation takes place naturally in oak barrels and in concrete eggs, where the wine ages for 16 months. This wine was naturally fined and stabilized without treatments and was minimally filtered with a 3-5-micron cartridge prior to bottling.

**AGEING:** 16 months. During the first ten months, 20% of the blend was kept in egg-shaped concrete vats and the remaining 80% in French barrels (50% new and 50% previously used). For the remaining six months, 60% of the blend was aged in 5,000-l foudres and the remaining 40% in egg-shaped concrete vats.

**PRODUCTION:** 1.020 cases (9 L).

**AGING POTENTIAL:** 10 years

**TASTING NOTES:** On the nose, this is a wine full of nuances. It offers wild fruits such as blueberries and black currants. As it opens up, it unfolds refreshing notes of juniper and spices such as ground black pepper and delicate notes of cedar and chocolate. Its fresh and enveloping entrance on the palate and its balanced acidity and silky tannins make this 2019 vintage a naturally elegant wine.

**FOOD PAIRING:** All kinds of meats, either smoked or grilled. It pairs well with roasted vegetables and dishes based on mushrooms, stews, and legume pots. It also makes a perfect companion for blue and ripe cheeses.