

# EMILIANA

ORGANIC VINEYARDS

## VIGNO

CARIGNAN

VINTAGE: 2021

D.O.: Maule Valley

VARIETIES:  
100% Carignan

BOTTLING DATE:  
November 10th, 2022

ANALYSIS

Alcohol	13.5% Vol
Residual Sugar	1.94 g/L
Total Acidity	5.37 g/L (tartaric acid)
pH	3.35
Total SO <sub>2</sub> at bottling	0.100 g/L

WINE OF CHILE



**VINEYARDS:** The San José Estate is located 280 km south of Santiago in the Maule Region. Interior Coastal Dryland, area of Melosal. Producer of certified organic grapes: Mr. Jorge Ollé.

**VINEYARD DESCRIPTION:** 115 m asl, ungrafted, dry-farmed, and head-trained with a north-south orientation. Deep red soil without stoniness.

**PLANTATION YEAR AND DENSITY:** 1950, 4,300 plants/hectare.

**YIELD PER HECTARE:** 6 ton/ha.

**CLIMATE:** The winter of 2020 was rainier and colder than the previous season. Since spring presented fresher temperatures, bud break occurred at a later date. The rains at the end of January didn't affect the health of the vineyards but led to a later harvest with slightly higher yields.

**HARVEST:** March 22nd, 2022

**WINEMAKER:** Noelia Orts.

**VINIFICATION CELLAR:** Los Robles.

**WINEMAKING PROCESS:** After their reception, grapes are sorted out on conveyor belts using a double selection system. The bunches are selected first and then, after destemming, the berries.

Alcoholic fermentation takes place in oak and cement vats with native yeasts, at 26°C and with a punch-down program defined by winemaking criteria. Malolactic fermentation takes place naturally in French foudres, where the wine is also aged. No fining or stabilizing treatments are applied to the wine; it is only gently filtered through 3-micron cartridges before bottling at the Los Robles winery.

**AGEING:** 18 months in all. 60% of the wine was kept in 2,000-l French oak foudres, 30% in egg-shaped concrete vats and the rest in 225-L barrels for 14 months. Then, all the wine was kept for the last four months in egg-shaped concrete vats.

**PRODUCTION:** 1,140 cases (9 L)

**AGEING POTENTIAL:** 10 years

**TASTING NOTES:** The wine shows a bright ruby-red color and a refined, clean, and expressive nose, with flowers playing the leading role, along with notes of cherries and red plums. Of medium volume and juicy on the palate, it offers tannins that feel chalky. Its freshness and numerous nuances and layers make this an exquisitely elegant vintage.

**FOOD PAIRING:** It makes a great pairing with game like duck with apples and plums, roasted pork with potatoes au gratin, smoked lamb ribs, different winter stews, and ripe and creamy cheeses.

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