

EMILIANA

ORGANIC VINEYARDS

NOVAS

CARMENERE

VINTAGE: 2024

D.O.: Colchagua Valley

VARIETIES:
85% Carmenere,
15% Cabernet Sauvignon

BOTTLING DATE:
MAY 2024

ANALYSIS

Alcohol	13.5% Vol
Residual Sugar	3.5 g/L
Total Acidity (tartaric acid)	5.1 g/L
pH	3.5
Total SO2 at bottling	0.095 g/L

WINE OF CHILE



VINEYARD OF ORIGIN: Los Robles Estate.
The vineyard is planted on the piedmont of a mountainous range in the locality of Lo Moscoso.

VINEYARD DESCRIPTION: It grows at 245 masl., trellised to the vertical shoot position, and with a south exposure. It was planted ungrafted with vegetal material that stems from a masal selection. The vineyard is east-west oriented because by the time it was planted, it was flood-irrigated. As of 2000, we introduced drip irrigation.

YEAR PLANTED AND DENSITY: Carmenere was established in 1992 with 2,667 plants/ha. The new clonal plantations are from 2015/16, with 5,000 plants/ha. Cabernet Sauvignon was planted in 1992 with 4,000 plants/ha.

YIELD: 10 to 13 tons/ha

SOIL: It is of colluvial origin, from the Coastal Mountain Range, deep, and with considerable amounts of stones. It contains 3% organic matter (low to medium level) and a clay-loam texture, which adds mineral complexity. Due to its texture, it has a high humidity retention.

CLIMATE: The Colchagua Valley is well-known for its Mediterranean climate. The 2023-2024 season was characterized by good water availability, although with variations in grape ripeness, which caused the harvest to be delayed by one to two weeks compared to the previous season. Summer temperatures were initially high and then decreased towards harvest.

HARVEST: Mechanical, between April 24 and may 3, 2024.

VINIFICATION CELLAR: Las Palmeras

VINIFICATION: The winemaking process started with a cold prefermentative maceration at 10° C for 2 to 3 days, followed by the alcoholic fermentation in stainless steel tanks using native and selected yeasts. During this stage, we kept the temperatures steady at 24-26° C and used a pump-over program according to winemaking criteria. A postfermentative maceration of 4 to 5 days took place prior to starting the malolactic fermentation, which occurred spontaneously in stainless steel tanks, foudres, and barrels, where the wine was aged afterwards for 12 months. It was finally stabilized naturally, without any treatments. Right before bottling, the wine passed through a tangential flow filter.

AGEING: 12 months, 15% in French barrels, 20% French foudres, 15% in stainless steel tanks.

TASTING NOTES: Intense red color with violet tones. The nose presents aromas of red fruits intermingled with soft notes of smoky herbs and earth. The palate has firm tannins, freshness, and a juicy and vibrant finish.

FOOD PAIRING: This wine is ideal to accompany meat stews, pasta or roasted vegetables.

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