

# EMILIANA

ORGANIC VINEYARDS

## NOVAS

CABERNET SAUVIGNON

VINTAGE: 2023

D.O.: Cachapoal Valley

VARIETIES:

100% Cabernet Sauvignon

### ANALYSIS

Alcohol	13.5% vol.
Residual Sugar	3.09 g/L
Total Acidity (tartaric acid)	5.48 g/L (tartaric acid)
pH	3.46
Total SO <sub>2</sub> at bottling	0.096 g/L

WINE OF CHILE



**VINEYARD OF ORIGIN:** Totihue Estate. The vineyard is planted at the feet of a mountain chain, close to the village of Totihue.

**DESCRIPTION OF THE VINEYARD:** Placed at 385 masl, trellised to the vertical shoot position, ungrafted and drip irrigated.

**PLANTATION YEAR AND DENSITY:** Planted in 2010, with 4,000 plants per hectare.

**YIELD PER HECTARE:** 12 tons/ha, 70 HL/ha

**CLIMATE:** The limits of the Cachapoal Valley are the Maipo Valley to the north, the Pacific Ocean to the west, the Andes Mountains to the east, and the Colchagua Valley to the south. Its climate conditions -including frost-free spring times and warm and dry summers- are ideal for growing this variety and reaching its perfect ripeness. The soils are of alluvial origin, of medium depth and silty-loam texture, all of which favor optimal growth of the vines.

The valley's excellent conditions for growing red varieties result in soft, concentrated, and fruity wines.

**HARVEST:** The grapes picked by hand between March 28th and April 5th, 2023.

**VINIFICATION PREMISES:** Las Palmas Winery.

**VINIFICATION:** This process began with a cold pre-fermentative maceration at 8° C for 2 to 3 days. Then the alcoholic fermentation took place in stainless steel tanks using native and commercial yeasts. At this stage, we kept the temperatures at 26° C and used a pump-over program designed according to winemaking criteria. Once the fermentation ended, the wine underwent a post-fermentative maceration for 4 to 5 days.

The malolactic fermentation occurred naturally in the tanks, foudres, and barrels where we kept the wine for 12 months. We didn't apply clarifying or stabilization processes before bottling, only a tangential flow filtration

**AGING:** 12 months, 66% in French barrels and 34% in French foudres.

**PRODUCTION:** 3,800 9L cases

**TASTING NOTES:** Of intense ruby-red color, the initial aromas of this wine recall red fruits and some spices led by strawberries and cassis, both well-integrated with notes of coffee and pepper. It offers a vibrant entrance on the palate, with a higher expression of black fruits like cherries. Its tannins are silky, ripe, and fine-grained, adding a soft and velvety structure. It finishes with a sweet touch and a persistent ending.

**PAIRING:** This wine makes a perfect match with game (venison or duck), slow-cooker pork ribs, or lamb shank with spices.

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