

EMILIANA

ORGANIC VINEYARDS

NOVAS STELLAR SELECTION

CABERNET SAUVIGNON/
SYRAH/CARIGNAN

VINTAGE: 2023

D.O.: Maule Valley

VARIETIES: 48% Cabernet
Sauvignon, 33% Syrah, 19%
Carignan.

BOTTLING DATE:
TBC

ANALYSIS

Alcohol	14.0° Vol%
Residual Sugar	2.79 g/L
Total Acidity (tartaric acid)	5.25 g/L
pH	3.44
Total SO ₂ at bottling	0.098 g/L

WINE OF CHILE



VINEYARD OF ORIGIN: De Toro Estate (San Gerardo and San José properties) - Carrizal Estate.

VINEYARD DESCRIPTION: The vineyards are located in the area of Cauquenes and are established on the coastal mountain range of the Maule Region, 350 kilometers south of Santiago, one of the most traditional winegrowing regions of the country. In that area, the vineyards grow on the gentle slopes of the coastal mountains, with extreme light and temperature conditions that allow the successful growth of red grape varieties.

PLANTATION YEAR AND DENSITY: 2005 - 2007, 4,000 plants/hectare

YIELD: 10 to 12 t/ha., 50-60 hL/ha.

CLIMATE: In the area of Cauquenes, the soils are poor and of sandy-loam texture, which allows for good drainage and results in an additional heat source, delivering an optimal combination for ripening red grapes. This region has a Mediterranean climate with well-defined seasons. Winters are rainy and cold, and summer offers a large number of sunshine hours with high luminosity. At the same time, the presence of maritime breezes in the afternoons mitigates the night temperature, thus favoring the concentration of color, aroma, and flavor in the grapes.

HARVEST: Manually, between March 20 and April 10, 2023

VINIFICATION CELLAR: Las Palmeras, Colchagua Valley.

VINIFICATION: This process starts with a pre-fermentative maceration at 10° C for three days. The alcoholic fermentation occurs in stainless steel tanks with selected yeasts, between 24 and 26° C, using a pump-over program designed according to winemaking criteria. The malolactic fermentation happens naturally in tanks, barrels, and foudres where the wine evolves during its aging period of 12 months. We don't apply clarifying or stabilization treatments to the wine. It is only tangential filtered before bottling.

AGEING: 12 months, 65% in French barrels, 25% in French foudres and 10% in stainless steel tanks

PRODUCTION: TBC

TASTING NOTES: The wine shows an intense red color with violet hues. It unfolds with great intensity on the nose, with aromas that remind of chocolate and blueberries that give way to red fruits like cherries, followed by layers of spicy notes intertwined with toasted aromas and soft touches of vanilla that come from the oak. It feels broad, silky, and very fruity on the palate. It stands out from the start for its refreshing acidity and well-integrated tannins. It is a juicy wine with a long and persistent finish.

FOOD PAIRING: This versatile wine is a great companion to roasted red meats with sautéed vegetables, ravioli with rabbit ragout, and champignon risotto.

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