

# EMILIANA

ORGANIC VINEYARDS

## Gê

VINTAGE: 2012  
D.O.: Colchagua Valley

VARIETIES:  
47% Carmenera, 38%  
Syrah, 15% Cabernet  
Sauvignon.

BOTTLING DATE:  
November 25th, 2013.

### ANALYSIS

Alcohol	14.6% Vol
Residual Sugar	2.29 g/L
Total Acidity	5.16 g/L
pH	3.60
Total SO <sub>2</sub> at bottling	0.086 g/L

WINE OF CHILE



**VINEYARDS:** Fundo Los Robles; vineyard planted on the foothills of a mountainous outcropping in Lo Moscoso.

**VINEYARD DESCRIPTION:** Located 245 m.a.s.l. Vertically positioned vines planted on their own ungrafted roots with a southern exposure. The vines are produced from massal (field) selections of different varieties, except for the Syrah, which clone is 300. Most of the vineyards have an east-west orientation because they were originally furrow irrigated. Drip irrigation was introduced in 2000, which enabled new plantations and a change in orientation in search of the best exposition.

**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:** Of colluvial origin from the Coastal Mountains, the soil is deep and quite rocky on the surface as well as within its profile, which allows for the root system to develop to great depth. With a 3% of organic matter (low-medium level), the texture ranges from clay-loam to silty-clay-loam, which lends mineral complexity. The texture also provides the soils with a high capacity for moisture retention. The pH is slightly acidic (5.8–6.2).

**CLIMATE:** The 2011–2012 season in Colchagua presented average maximum temperatures that were higher than those of the previous season. Rainfall was lower than in other years, with a total of 395 mm, concentrated in the winter. The spring and summer were very dry, which benefitted fruit set. The harvest season arrived two weeks early, and despite being a hot and dry year, the decision to harvest early and a good selection of the bunches allowed us to make a Gê that is not overripe and remain faithful to its characteristic style.

**HARVEST:** Manual, from March 15th to May 8th, 2012.

**WINEMAKER:** Alvaro Espinoza.

**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 then remains on its skins for a 10-day post-fermentation maceration at 22°–24°C, for a total maceration time of 30–35 days. Malolactic fermentation takes place naturally in oak barrels, where the wine ages for 16 months. The process concludes when the wine is fined and stabilized naturally without treatments and then prepared for bottling by lightly filtering it with a 3–5-micron (absolute) cartridge filter.

**AGING:** 16 months in oak barrels, 100% French.

**PRODUCTION:** 1,357 cases (9 L).

**AGING POTENTIAL:** 15 years.

**TASTING NOTES:** Plum red with violet tones. The nose reveals itself little by little, starting with fresh notes recalling the countryside where the grapes were grown with notes of rosemary, lavender, and pennyroyal before opening elegantly to offer notes of ripe fruits such as black plums, blueberries, and blackberries along with a touch of spice and dark chocolate, coffee, and black pepper in honor of its time spent in the barrel. The harmonious palate is very fruity and has notes of liqueur. Its good volume and concentration, elegant tannins, and lively acidity, make this a wine with good aging potential.

**FOOD PAIRING:** This wine has tremendous personality, character, and longevity. It is ideal with complex dishes such as grilled boar, venison, and wagyu beef with a variety of accompaniments.

### CERTIFICATIONS:



Organic Agriculture Certified.  
IMO, Switzerland.



Biodynamic Agriculture Certified.  
Demeter International.