

EMILIANA

ORGANIC VINEYARDS

COYAM

VINTAGE: 2010
D.O.: Colchagua Valley

VARIETIES: 38% Syrah,
27% Carmenere, 21%
Merlot, 12% Cabernet
Sauvignon, 1% Mourvedre,
1% Petit Verdot

BOTTLING DATE:
November 2011

ANALYSIS

Alcohol	14.5° Vol%
Residual Sugar	1.94 gr/lt
Total Acidity	5.12 g/lt
pH	3.63
Total SO ₂ at bottling	0.082 g/lt

WINE OF CHILE



VINEYARDS: Los Robles, planted on the foothills of a mountainous outcropping in Lo Moscoso.

VINEYARD DESCRIPTION: located 245 m asl. Vertically positioned vines planted on their own roots (ungrafted) with a southern exposure. Vines produced from massal (field) selections of different varieties, except for Syrah and Merlot, which are clones 300 and 181, respectively. 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: 5,8 tons, 29 Hl.

SOIL: of colluvial origin in the Coastal Range. Deep with abundant stoniness and 3% 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: average temperature is 22°C and summers that have a high oscillation between daytime and nighttime temperatures. Temperatures were not high during the 2009–2010 season, which led to good phenolic maturation in the reds. The low temperatures in the spring slightly affected the final yields at harvest. Precipitation reached 570 mm and the seasonal rains extended through late September. The summer was dry, and the grapes reached harvest in healthy condition with good levels of pH and total acidity, good color concentration, and fruity aromas.

HARVEST: Manual, between April 5 and May 18, 2010.

WINEMAKER: Alvaro Espinoza.

VINIFICATION CELLAR: Los Robles.

VINIFICATION: The reception included a triple selection using conveyor belts before and

after passing through the destemmer-crusher. The grapes then dropped gently (by gravity) into the fermentation tanks, where they underwent a 5-day pre-fermentation cold soak at 6°C. Alcoholic fermentation took place in stainless steel tanks with native yeasts at 26°C with a program of pumpovers determined by enological criteria. The new wine remained on its skins for a 7-day post-fermentation maceration at 22°–25°C, for a total maceration (skin contact) time of 25–28 days. Malolactic fermentation took place naturally in barrels. The wine was then aged for 13 months. The wine is stabilized naturally, without treatments, and is only very lightly filtered at bottling with a 3–5 micron (absolute) cartridge.

AGEING: 13 months in oak barrels, 80% French and 20% American.

PRODUCTION: 17,800 cases (9 lts)

AGING POTENTIAL: 12–14 years


TASTING NOTES: deep cherry-red in color. Intense aromas of red fruits such as currants and raspberries with a spicy touch of black pepper and rosemary and mild floral notes of violets accompanied by vanilla. The palate is elegant and full of character, with tannins that are firm yet soft and silky and a fruit finish that recalls fresh black plums. Recommended for cellaring.

FOOD PAIRING: this is a complex wine that needs intense preparations such as grilled red meats, including wagyu, beef, or lamb, served with potatoes au gratin, rice, or spicy sauces. Decant before drinking and serve in Bordeaux-style glasses at 18°C.

CERTIFICATIONS:

 Organic agriculture Certified.
IMO, Switzerland.

 Social Responsibility Certified.
IMO, Switzerland.

 Carbon Neutral Certified.
TÜV SÜD, Germany.