

# EMILIANA

ORGANIC VINEYARDS

## Gê

VINTAGE: 2009  
D.O.: Colchagua Valley

VARIETIES: 40% Syrah,  
30% Carmenere,  
30% Cabernet Sauvignon.

BOTTLING DATE:  
November 2010

### ANALYSIS

Alcohol	14.5° Vol%
Residual Sugar	3.09 gr/lt
Total Acidity	5.12 g/lt
pH	3.51
Total SO <sub>2</sub> at bottling	0.080 g/lt

WINE OF CHILE



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

**VINEYARD DESCRIPTION:** Located 245 m asl. 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 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 have a high oscillation between daytime and nighttime temperatures. Precipitation during the 2008–2009 season was 660 mm (20% above normal) and concentrated in the winter months. The summer's average high temperature reached 30°C. The absence of low temperatures and rainfall enabled harvest to take place at the optimal time. The wines obtained have high aromatic intensity and good tannin quality.

**HARVEST:** Manual, from April 15 to May 20, 2009.

**WINEMAKER:** Alvaro Espinoza.

**VINIFICATION CELLAR:** Los Robles.

**VINIFICATION:** The reception process 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 8°C. Alcoholic fermentation took place in stainless steel tanks with native yeasts at 24–26°C with a program of pumpovers determined by enological criteria. The new wine remained on its skins for a 10-day post-fermentation maceration at 22°–24°C, for a total maceration (skin contact) time of 30–35 days. Malolactic fermentation took place naturally in barrels. The wine was then aged for 16 months. The wine is stabilized naturally, without treatments, and is only very lightly filtered at bottling with a 3–5 micron (absolute) cartridge.

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

**PRODUCTION:** 452 cases (9 lts)

**AGING POTENTIAL:** 15 years.

**TASTING NOTES:** Deep plum red in color with violet tones. The nose presents intense aromas of black fruits and berries with mineral notes and a soft touch of tobacco. The wine is well balanced and has tremendous volume, well-rounded tannins, and cedar aromas lingering on the long finish. Recommended for cellaring.

**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.



Social Responsibility Certified.  
IMO, Switzerland.



Carbon Neutral Certified.  
TÜV SÜD, Germany.