

# EMILIANA

ORGANIC VINEYARDS

# COYAM

VINTAGE: 2012  
D.O.: Colchagua Valley

VARIETIES: 39% Syrah,  
32% Carmenera, 17% Merlot,  
9% Cabernet Sauvignon,  
2% Mourvedre, 1% Malbec

BOTTLING DATE:  
December 2013

ANALYSIS	
Alcohol	14.9% Vol
Residual Sugar	2.14 g/L
Total Acidity	5.15 g/L (tartaric acid)
pH	3.59
Total SO <sub>2</sub> at bottling	0.094 g/L

WINE OF CHILE



## VINEYARDS

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

## VINEYARD DESCRIPTION

Located 245 masl. 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:** 6 ton/ha. - 39 HU/ha.

**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 featured average maximum temperatures higher than in the previous year. Precipitation was lower than in past years, with just 395 mm of rain, which fell mainly in winter, while spring and summer were very dry, which favored fruit set. In the end, the grapes were harvested up to 2 weeks early. Although the year was warmer and drier, the decision to harvest early, combined with good cluster selection, enabled us to vinify grapes without damage or dehydration from excessive sunlight.

## HARVEST

Manual, between March 15<sup>th</sup> and May 11<sup>th</sup>, 2012.

**WINEMAKER:** Alvaro Espinoza.

**VINIFICATION CELLAR:** Los Robles.

## VINIFICATION

In the first stage—reception—the grapes undergo a selection system that begins with a conveyor belt in which leaves, damaged clusters and other material are removed. The selected clusters continue on another belt to a machine that destems and selects the grapes by caliber, then deposits them on a vibrating table to further enhance selection. The grapes are then gravity-fed into vats for fermentation. A cold, pre-fermentation maceration is carried out at 6°C for 5 days. Alcoholic fermentation is carried out in stainless steel vats exclusively with native yeasts. At this stage, temperatures hover around 26°C, with pumpovers carried out according to enological criteria. The wine then undergoes a 7-day post-fermentation maceration at 22–25°C, for a total maceration time of 25–28 days. Malolactic fermentation occurs naturally in barrels, where the wine also spends its 13-month aging period. Stabilization occurs naturally, without additional treatments. Before being bottled, the wine is filtered with a 3-5 micron cartridge (absolute).

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

**PRODUCTION:** 20,689 cases (9 L)

**AGING POTENTIAL:** 10–14 years


## TASTING NOTES

A deep plum-red color with violet hues, this wine has an intense nose that's brimming with fruit such as redcurrants, strawberries and blackberries. Additional notes of spices such as vanilla and licorice emerge, accompanied by delicate violet touches. On the palate, it's a juicy wine with good volume and balance, ripe tannins and well-balanced acidity that lends it an enjoyable freshness. The finish is long and persistent.

## 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.

## CERTIFICATION

 Organic Agriculture Certified.  
IMO, Switzerland.

[www.emiliana.cl](http://www.emiliana.cl)

let nature  
get back to work