TINDAL
WINE MERCHANTS

Coyam, Colchagua Valley, Emiliana

Chile

Product code	VE25ZZRC
Grapes	Cabernet Sauvignon, Carmenère, Syrah
Country	CHILE
ABV%	14
Case Size	12
Closure Style	Cork
Producer	Emiliana
Vintage	2022

Organic Biodynamic

Vegan Vegetarian

EMILIANA
ORGANIC VINEYARDS

Producer

A globally respected hugely sustainable company that despite its size manages to retain a link to not only the land but also the people. Emiliana's has just over 600 hectares of organic and biodynamic vineyards. It is the investment in the future that is most impressive about this company. Their self-sustaining activities enable them to do not only what is right for the planet, but also all who live on it. Recent activities in the winery led by the sparky and talented Noelia Orts are moving into larger format, older oak barrels, concrete and fresher styles. Their Los Robles estate is a model of biodiversity and sustainability. They are still exploring the patchwork of soils that support the vines, seeking the best expression from their sites. ***'When nature expresses itself it inspires passions, provokes changes and opens new paths.'***

Tasting Notes

"Cherry red color with raspberry border and medium depth. This vintage shows a wine with a complete range of aromas from red fruit like cherry and strawberry to Mediterranean herbs, black pepper, and notes of vanilla that add a hint of spice to the wine. The volume is medium on the palate, with firm tannins and, thanks to the nervy acidity, the finish is long with good staying power"

Viticulture

Emiliana has just over 600ha of organic and biodynamic vineyards. Their approach includes a raft of measures to ensure the production of healthy grapes and the long term viability of their vineyards. Amongst these are the employment of a mobile chicken coop so that the chickens can suppress any unwelcome insects, the planting of native trees and flowers to encourage biodiversity and the sowing of cover crops to prevent erosion and increase soil fertility. This wine is a blend of Syrah, Carmenere, Merlot, Cabernet Sauvignon, Mourvèdre and Malbec grown at the Los Robles

vineyard planted on the foothills of a mountainous outcropping in Lo Moscoso in Colchagua, south of Santiago. Located 245 metres altitude, the vines are planted on their own ungrafted roots and have a southern exposure and an east-west orientation. The deep soils are colluvial with abundant stoniness and low fertility. The texture ranges from clay-loam to silty-clay-loam. The average temperature is 22ºC and summers have a high oscillation between daytime and nighttime temperatures. Rainfall is approximately 660 mm and is concentrated in the winter months. Harvesting is done by hand.

Winemaking

"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 the Syrah, which are clones 300/174. 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 Hl/ha. SOIL: The vineyard is set in a transversal cordon of the Coastal Mountain Range. The geological origin of the soils is primarily volcanic and includes red granite, andesite, basalt, and rhyolite rocks. Most of the soils are colluvial and therefore have an abundance of stones on the surface and in their profile, which enables the root system to reach great depths. The proximity to the Tinguiririca River also results in sectors of fluvial deposits of sand and silt. The soil is low to moderate in organic matter (3%) and the texture ranges from clay-loam to sandy-loam. The pH is slightly acidic (5.8–6.2). CLIMATE: Colchagua has a Mediterraneanstyle climate, and the 2017–2018 season presented a cold, rainy winter with 640 mm of precipitation. During spring there were no significant frosts, and the moderate temperatures were favorable for the flowering and fruit set. The 2018 summer began smoothly in terms of temperature, but mid-February saw a significant

increase in temperatures, with highs reaching 35ºC, pushing forward the harvest of the earliest varieties. On the other end, the later-ripening varieties were benefitted by the low nocturnal temperatures in March. The autumn presented no precipi

Awards

Tim Atkin 96 points, James Suckling 95 points