ECO Cabernet Sauvignon ORG, Emiliana

Chile



Product code	VE35ZZRC
Grapes	Cabernet Sauvignon
Country	CHILE
ABV%	13
Case Size	12
Closure Style	Screw Cap
Producer	Emiliana
Vintage	2024

Organic Vegan

Vegetarian

EMILIANA
ORGANIC VINEYARDS

Producer

One of Chile's most influential estates, Emiliana is a large-scale producer that has built its reputation on a deep commitment to organic and biodynamic farming. With over 600 ha under vine, the winery has shown that scale and sustainability can coexist, investing heavily in long-term environmental and social responsibility across its vineyards and people.

Tasting Notes

Ruby red color. Fresh and fruity nose, with cherry aromas mingled with subtle pencil lead and smoke tones. The palate features friendly, silky tannins in a juicy, balanced wine with moderate structure that's easy to drink.

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. The grapes for this Syrah rosé come from the Rapel Valley, an area made up of Colchagua and Cachapoal valleys in central Chile where the land is flanked by the Andes and the Coastal Range. The climate is sub humid Mediterranean in style with hot days and temperated nights. Alluvial soils dominate here with deep alluvial clay loam. Clay provides water retention, which contributes to good grape ripening.

Winemaking

CLIMATE: Mediterranean, with marked seasons of warm-dry summers, cold-wet winters and high inter-annual

precipitation variability. SOIL: Soils with different characteristics, depending on the geographic area.

Awards

B4 Centrepoint, Rosemount Business Park, Ballycoolin. Co. Dublin, D11 KH50
Tel:+353 (0) 1 866 5680 | Email: sales@tindalwine.com | www.tindalwine.com