

## Signos De Origen Tinto, Garnacha Syrah, Emiliana Chile



<b>Product code</b>	VE45ZZRC
<b>Grapes</b>	Garnacha
<b>Country</b>	CHILE
<b>ABV%</b>	14.5
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	Emiliana
<b>Vintage</b>	2014



**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

Moderately intense bright ruby red in color. Aromas of very fresh red fruit recall cherries and plums, with notes of licorice and minerals as well as Mediterranean forest herbs that show elegance. The lush palate shows vibrant acidity and tannins that show very good structure and a long finish.

### 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 made up of Grenache 52%, Syrah 25% and Mourvèdre 23% grown in Fundo Los Robles in the Colchagua Valley. The plots are at 300 metres altitude and face south and the soil is made up of deep alluvial soils with an abundance of stones on

the surface. The climate is Mediterranean-like with hot summers and mild winters and with rainfall averaging 700 mm annually. Harvesting is done by hand.

## Winemaking

Upon arriving at the cellar, the grapes were deposited onto a conveyor belt for selection. Leaves and damaged fruit were removed and the selected bunches were transported by another conveyor belt for destemming. The individual grapes were selected by caliber and continued on to a vibrating machine for more precise selection. They were then gently dropped into stainless steel tanks, where alcoholic fermentation took place at 24°–26°C using only native yeasts and a pump-over program determined by enological criteria. A 5-day post-fermentation maceration at 22°–24°C followed, for a total maceration time of 20–25 days. Malolactic fermentation took place naturally in barrels, and the wine was aged for 13 months in barrels. The wine stabilized naturally without treatments and was passed through a 3–5-micron (absolute) cartridge filter before bottling.