TINDAL
WINE MERCHANTS

Salvaje Red, Emiliana

Chile

Product code	VE49ZZRC
Grapes	Syrah, Rousanne
Country	CHILE
ABV%	14
Case Size	12
Closure Style	Cork
Producer	Emiliana
Vintage	2020

Natural 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

The wine is an intense ruby-red in color with aromas of blackberries and delicate notes of violets that predominate at the start, followed by a light touch of blackcurrant and black olives. The tannins are very rounded and dense, and the fruit stands firm on the palate as delicious acidity lends the wine a long, lingering finish " Reddish-purple in color, almost indigo. The expressive nose shows aromas of black fruit and white flowers. Blackberry, blueberry, and a hint of ginger characterize the aromas. The palate is silky, with good volume and acidity that extends the 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. The grapes for this wine are grown in the Quebrada Vineyard in the La Vinilla zone of Casablanca in the foothills of the Coastal Mountains. The blend of Syrah 96% and Roussanne 4% are planted on deep soils of granitic colluvial origin, low in clay content with a sandy-loam and at 380 metres altitude. The orientation is northeast-southwest. The climate is strongly influenced by the Pacific Ocean and the Humboldt Current. It is consistently humid, and the average temperatures are 25°C in the summer and 14°C in the winter.

Winemaking

The grapes were picked into bins, transported to the winery, and immediately chilled. The reception process begins with a double selection system on conveyor belts both before and after being destemmed. The grapes are then crushed and deposited into stainless steel tanks, where they undergo a 3-day cold maceration at 6º–8ºC. The temperature was then raised for the alcoholic fermentation with native yeasts at temperatures controlled to 24º–27ºC with a pumpover program managed according to enological criteria. The new wine remained on its skins for an additional 6–7-day post-fermentation maceration and a total vinification of approximately 20 days. Malolactic fermentation took placed naturally in stainless steel tanks, where the wine was aged for 12 months. The wine was the stabilized naturally without treatments. It was filtered with a 1-micron cartridge filter prior to bottling.