

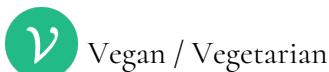
Vigno Old Vine Carignan, Emiliana Chile



Product code	VE53ZZRC
Grapes	Carignan
Country	CHILE
ABV%	13.7
Case Size	12
Closure Style	Cork
Producer	Emiliana
Vintage	2018



Organic



Vegan / Vegetarian



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

Viticulture

Deep soils of granitic colluvial origin, low in clay content with a sandy-loam texture and slightly acidity pH (6.1–6.3). Low in organic matter (1.7%), moderate fertility and low salinity

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 6°–8°C. The temperature was then raised for the alcoholic fermentation with native yeasts at temperatures controlled to 24°–27°C 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 place naturally in stainless steel tanks, where the wine was aged for 12 months. The wine was stabilized naturally without treatments. It was filtered with a 1-micron cartridge filter prior to bottling.