Emiliana Gê, DO Valle de Colchagua [Organic & Biodynamic] 2017

CHV6582017

Emiliana

— D.O. Valle De Colcha, Chile

Considered the highest expression of biodynamic agriculture in Emiliana - its name comes from the Greek root meaning 'Earth'. This is a unique wine with great personality that faithfully expresses the characteristics and attributes of its terroir.

Production

This wine is made from a blend of Syrah, Carmenère and Cabernet Sauvignon. The vinification process begins with placing the fruit on a conveyor belt to select the fruit and eliminate any leaves or damaged bunches. The clean bunches are destemmed and placed on a second belt where the individual grapes are selected by size and then passed on to a vibrating table to achieve a perfect selection. The grapes then drop gently into the tanks by gravity and undergo an 8º pre-fermentation cold maceration for 5-7 days. Alcoholic fermentation takes place in stainless steel tanks and begins spontaneously with native yeasts. Temperatures are maintained at 24º–26ºC and extraction is managed through pumpovers determined by enological criteria. The new wine then remains on its skins for a 10-day post-fermentation maceration at 22º–24ºC, for a total maceration time of 30–35 days. Malolactic fermentation takes place naturally in oak barrels, where the wine ages for 16 months, 80% in French oak barrels (50% new, 50% with one prior use), and the remaining 20% was gained in an egg-shaped concrete tank. The process concludes when the wine is fined and stabilized naturally without treatments and then prepared for bottling by lightly filtering.

Tasting note

A complex but delightfully varied nose showing a mix of herbaceous, fruit and spice notes. Green pepper, eucalyptus and rosemary combine with juicy blackcurrant and ripe blackberry fruit. The palate is bright and assured with great intensity of weight and flavour. Bold blackcurrant and blackberry fruits are plentiful along with pepper spice, vanilla and gentle clove notes. Dark chocolate character are also evident which adds to the complexity. The wine has serious structure with firm yet ripe tannins and a long more-ish finish with good acidity. Wondrous stuff from Emiliana's biodynamic Los Robles paradise.

Food Match

This wine has tremendous personality, character, and longevity. It is ideal with complex dishes such as grilled boar, venison, and wagyu beef. Vegetarian options include include roasted bell peppers, aubergine bake, and mushroom dishes.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Organic/Sustainable

Appellation:
Do Valle De Colchagua

Winemaker:
Noelia Orts

Grape Varieties:
Syrah 53%, Carmenère 36%, Cabernet Sauvignon 11%

Suitable for:
Vegan

Bottle Barcode:
7804320232584