Emiliana Coyam Chardonnay, DO Valle del Limari [Organic] 2024

CHV5012024

— Limari Valley, Chile

Coyam is a true icon wine of Chile and from the white, calcium-rich soils of Limarí comes Coyam Chardonnay. This extreme landscapes gives rise to this truly distinctive wine.

Production

From Emiliana's vineyards in Campo Lindo, Ovalle. Located 34 km from the coast, the vineyard grows next to a ravine that merges with the Limarí River on its southern shore. It has anortheast-southwest orientation, is trellised to the vertical shoot position, pruned in the double Guyot system, and is drip irrigated. The soil is of alluvial origin, deep and with several well-defined horizons. The first 30 cm present a clay layer that gives way to a well-defined strata of carbonate painted pebbles, and 2 to 3 layers of sandy-loam texture. Underneath comes a horizon of dark clays which the roots penetrate deeply. The first stage of the grape reception takes place on a conveyor belt where they separate leaves, damaged bunches, and others. They then transport the selected bunches with another conveyor belt to a pneumatic press, where they obtain the free-run must using a delicate pressing program. To gain depth, the juice is kept cold for seven days then racked into barrels, where the alcoholic fermentation takes place spontaneously with native yeasts. Once the alcoholic fermentation is over, the wine stays in touch with its lees during its cellaring time of 11 months with frequent batonages applied according to winemaking criteria. Aged 100% in fourth-use barrels. A final blending of the components is carried out before bottling.

Tasting note

Fresh citrus aromas and persistent white fruit, such as apricot, with delicate floral notes, a subtle mineral character, and finely integrated oak. On the palate, it is fresh with pronounced saline tension and a long, elegant, and harmonious finish.

Food Match

Ideal with grilled or baked white fish, salmon or trout with delicate sauces, and seared tuna. Pairs well with seafood in creamy preparations, white meats such as chicken or turkey, semi-soft cheeses, and dishes like seafood or mushroom risotto and pasta with white sauces.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Winemaker:
Noelia Orts

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan