



COYAM 2010

Emiliana
Chile

Area of Production:

Los Robles Estate, Colchagua, Chile.

Soil:

Clay and sand.

Grape Varieties:

41% Syrah, 29% Carmenere, 20% Merlot, 7% Cabernet Sauvignon, 2% Mourvedre, 1% Petit Verdot.

Production Technique:

Hand harvested between April-May, the certified biodynamic grapes undergo a double-selection process and are quality sorted using a gravity-flow system. Vinification begins with a 4-7 day cold-soak followed by alcoholic fermentation with selected yeasts and regular pumpovers in stainless steel tanks with a maceration period between 20-25 days. Malolactic fermentation occurs naturally in French oak barrels. Coyam is largely unfiltered and aged for 13 months in 80% French and 20% American oak barrels.

Characteristics:

Color: Intense violet-red.

Bouquet: Aromas of ripe red and black fruits integrated with notes of spice, earth and a hint of vanilla.

Taste: Beautifully balanced and full on the palate, good structure with soft, round tannins. Elegant expressions of fruit delicately interwoven with oak, mineral, and toffee

Alcohol Content: 14.5%.

Total Acidity: 5.24 gr/lit.

Serve with roasted red meats, strong cheeses, and pasta with spicy sauces. Also marries well with dried fruits.