

EMILIANA
ORGANIC  VINEYARDS

Tremendous wine that faithfully reflects the characteristics and attitudes of the terroci from which it comes.



EMILIANA GÊ

Gê means tierra which translates to earth. One of Chile's rarest red wines from Emiliana. Biodynamic is the highest achievement in being green. Its practices align with the natural rhythms and forces, seen and unseen, with the primary goal of making better wine with nuances not found elsewhere.

SOIL

Deep soils of colluvial origin in the coastal range. Clay-loam texture lends mineral complexity and allows high water retention.

PRODUCTION TECHNIQUE

Hand harvested in May, the certified Biodynamic grapes undergo a double-selection process and are individually sorted prior to being entered for fermentation. Vinification begins with a 4-7 day cold-soak followed by alcoholic fermentation with native yeasts and regular pumpovers in French oak vats. A 25-30 day maceration period followed by malolactic fermentation takes place naturally in French oak barrels. Gê is neither fined nor filtered and is aged for 18 months in French oak barrels, resting another 12 months in bottle prior to release.

BOUQUET

The nose offers elegance and a nice balance of ripe black fruit such as black currants and dried plums in harmony with a delicate touch of truffle and spice.

TASTE

Incredible depth of flavor: layers of fruit, earth and spice continue to unfold in the glass.

ORIGIN

Colchagua Valley, Chile

VARIETIES

Syrah, Carmenere and Cabernet Sauvignon blend

ANALYSIS

Alcohol	14.5% Vol
Total Acidity	5.0 g/l

SIZE(S)

750ml 0 82734 63104 0

PACK(S)

750ml 6pk