



## COYAM 2011

Emiliana  
Chile

### *Area of Production:*

Los Robles Estate, Colchagua, Chile.

### *Soil:*

Clay and sand.

### *Grape Varieties:*

38% Syrah, 31% Carmenere, 19% Merlot,  
10% Cabernet Sauvignon, 1% Mourvedre, 1% Malbec,  
100% biodynamically grown grapes.

### *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:* Purplish red.

*Bouquet:* Aromas of cherries and strawberries with notes of tobacco, cedar, rosemary and a touch of smoke

*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:* 14.6%.

*Total Acidity:* 5.24 gr/lit.

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