

*A super-premium,
pedigreed red blend
with a dynamic base of
Syrah and Carmenere.
An ultimate expression
of Chilean terroir,
certainly Chile's most
seductive red blend.
100% organically
grown grapes,
vegan friendly and
gluten free.*



EMILIANA COYAM

Named for the majestic oaks surrounding the estate vineyard, Coyam is the signature blend from Emiliana. From vineyard to bottle this wine is cultivated with the utmost purest methods, championing strict biodynamic principles, with the final product being the ultimate expression of Chilean terroir.

SOIL

Clay and sand.

PRODUCTION TECHNIQUE

Hand harvested between April-May, the 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.

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.

ORIGIN

Los Robles Estate,
Colchagua Valley, Chile

VARIETIES

Single vineyard estate
blend of 7 varieties,
predominately Syrah
and Carmenere.

ANALYSIS

Alcohol	14.5% Vol
Total Acidity	5.24 g/l

SIZE(S)

750ml 0 82734 63204 7

PACK(S)

750ml 6pk