



Gê

Comes from the Greek word γῆ which means earth
Made from Biodynamically Grown Grapes

EMILIANA
ORGANIC & VINEYARDS

Gê 2010

Emiliana
Chile

Area of Production:

Colchagua Valley, Chile.

Soil:

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

Grape Varieties:

48% Carmenere, 38% Syrah, 14% Cabernet Sauvignon.
100% biodynamically grown grapes.

Production Technique:

Hand harvested in April and 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.

Characteristics:

Color: Deep ruby red with violet tones

Bouquet: Presents intense aromas of ripe black fruits along with chocolate and black pepper complemented by an elegant touch of graphite.

Taste: Well balanced with spicy notes that meld nicely with fruit and oak. Soft tannins, long finish.

Alcohol Content: 14.5%.

Total Acidity: 5.0 g/l.