



Gê
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% Carmenerre, 38% Syrah, 14% Cabernet Sauvignon.

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.

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.