

Adobe Reserva Merlot, Rapel Valley



Producer: Emiliana (Organic / Biodynamic)
Winemaker: Emilio Contreras
Country of Origin: Chile
Region of Origin: Rapel
Grapes: Merlot 100%
ABV: 13.5%
Case Size: 6x75cl
Vintage: 2015
Suitable For: Vegetarians and Vegans
Organic
Closure Type: Screw Cap



The One-Liner

Super, classically rounded, delicious merlot.

Tasting Note

With a bright, deep ruby color, this wine has red-fruit and plum aromas with touches of toast, vanilla and spice. On the palate there is more fruit with a nice tension between the plum and a slight leafy flavour. This merlot has great body with good balance and silkiness.

Producer Details

Emiliana is one of the world's most important producers of organic and biodynamic wines and the largest in South America. They have a total of 997 hectares under vine in the valleys of Casablanca, Maipo, Colchagua, and Cachapoal of which 923ha are IMO certified organic and the remaining 77 in conversion. Their spectacular biodynamic vineyard and winery at Los Robles is a model that attracts visiting viticulturalists and winemakers from all over the world. General Manager José Guisasti and winemaking consultant Alvaro Espinoza were key to establishing this project to convert a large commercial winery into a commercially viable organic one. These innovative wines are made with great care and attention and the results are inspiring.

In The Vineyard

Rapel Valley is located on the 6th Region, 160 kms south to Santiago. This zone has good drainage, excellent fertility and great characteristics for agriculture, specially for red varieties like Cabernet Sauvignon, Carmenère y Merlot. This valley has a Mediterranean climate, it has coastal influence because it limits with the Cordillera de la Costa, which is low. There's a great concentration of rain during winter (710 mm average) and in summer this valley receives southern winds with morning mist. Summers are very hot and have big temperature fluctuation.

In The Winery

The grapes were manually harvested in mid april. Vinification begins with a prefermentation cold soak at 8°C for a week in order to extract the fruit. Alcoholic fermentation takes place between 25°C and 28°C with a pumpover program determined by daily tasting. Malolactic fermentation takes place naturally in stainless steel tanks and part of the wine was aged in barrels for 6 months; after this the wine blended in order to obtain a more complex character.

Food Recommendations

This wine ideally blends with red and white meats, ham and bacon. It also goes with strong cheeses like camembert, roquefort and goats cheese.

Awards & Press

2014 Vintage: Sommelier Wine Awards 2016 - Bronze