



CHILE

1000 Km

NATURAL BOUNDARIES



*The Atacama desert, is
the driest hot desert in the world*

*The Pacific Ocean represent 46%
of the Earth's water surface.*



*Patagonian ice fields are the world's
second largest contiguous extra
polar ice field on earth.*





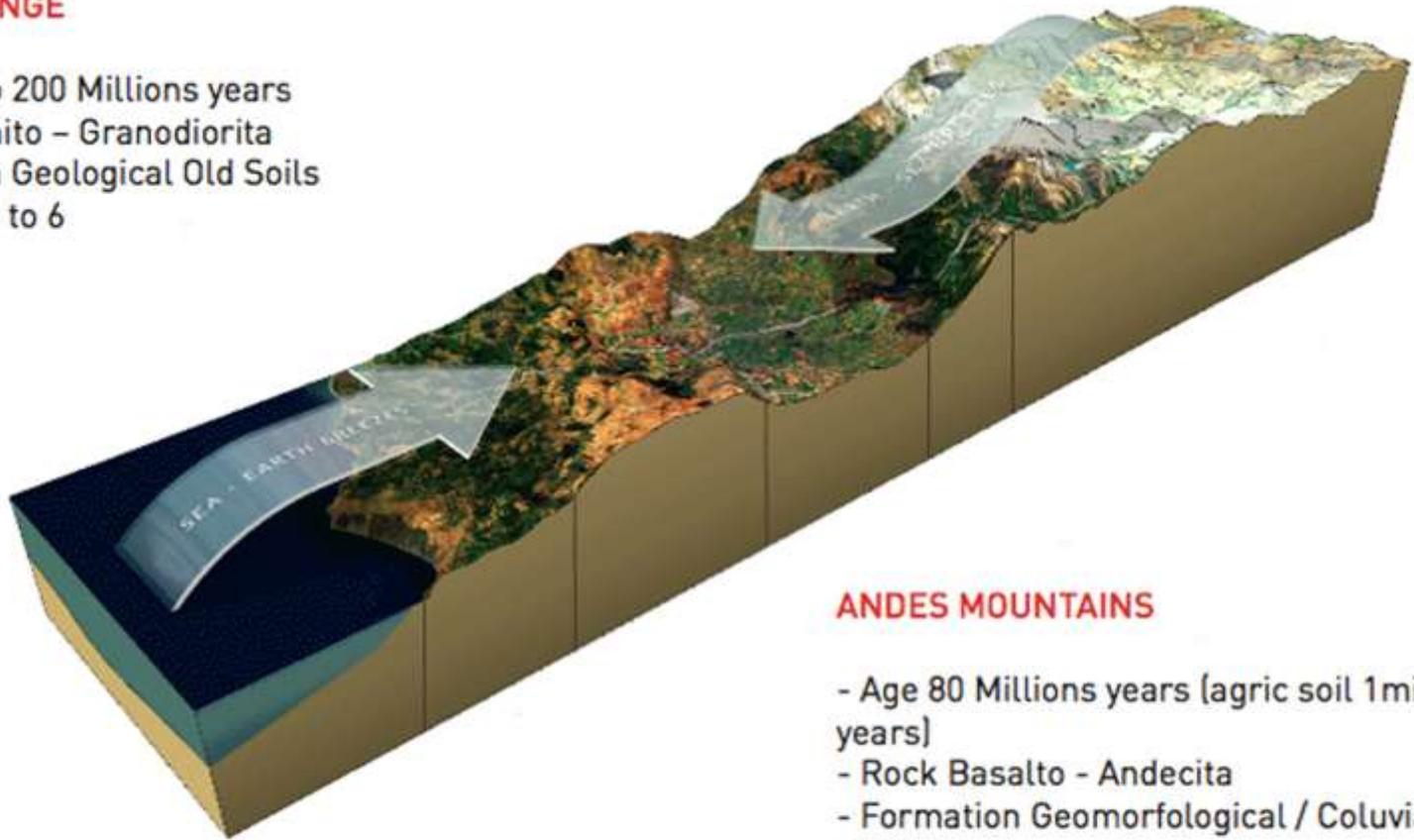
The Andes Mountains are the world's highest mountain range after the Himalayas.



CHILEAN SOILS

COSTAL RANGE

- Age 120 to 200 Millions years
- Rock Granito – Granodiorita
- Formation Geological Old Soils
- PH Acid 5 to 6



ANDES MOUNTAINS

- Age 80 Millions years (agric soil 1 million years)
- Rock Basalto - Andecita
- Formation Geomorfological / Coluvial – Aluvial
- PH Alcaline 7 to 8



- A MOSAIC OF TERROIRS

- DIVERSE TOPOGRAPHY

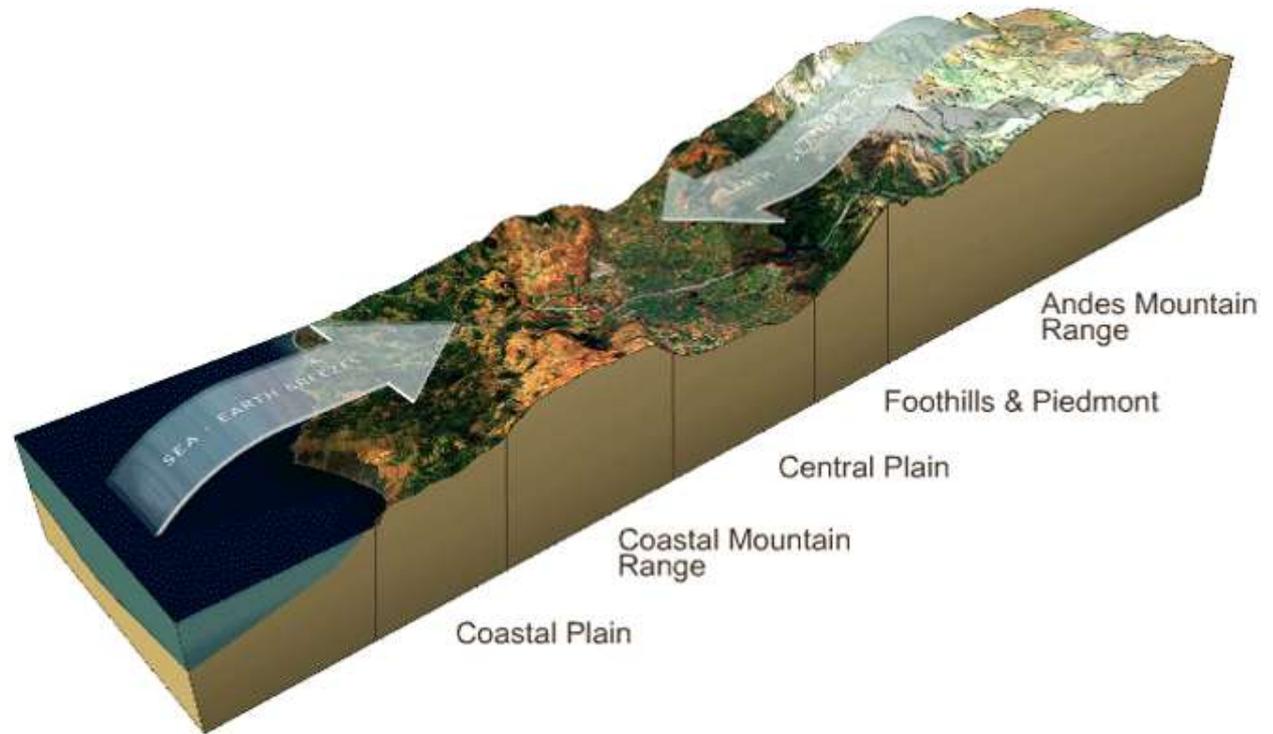
- Coastal Range
- Central Valley
- Andes Mountains

- HEALTHY SOILS

- Well-drained
- Great airing
- Variety of texture

- PURE WATER

- Irrigation from the Andean ice-melt



Chile's unique geography with the andes mountains, the costal range of mountains and the large and different latitudes where we cultivate vineyards, create a rich diversity of microclimatic conditions that produce a rich diversity of wines





LIMESTONE



GRAVEL



SCHIST



GRANITE



COAST

Mother rock Granodiorita

Geological formation granitic fracture terroir

Quartzic Clay / PH 5 to 6

Costa Norte

Red Oxidate soil

Quartzic mica sandy

Costa Sur

Non-quartzic

Layered mica, over gentle slope.

SOIL TYPES OF CHILE

CENTRAL VALLEY

Deep Soil

Geological formation alluvial terrace

Gravel with silty clay mixture

Gravelly with some limestone

ANDES

Mother rock Basalto - Andecita

Geological formation Volcanic

PH 6 to 7

Volcanic ashes with stony schist and clay

Colluvial gravelly soils

OUR NARROW LAND SHAPED BY OCEAN &
MOUNTAINS CREATE IDEAL CONDITIONS FOR
CHILE'S **VITICULTURAL PARADISE.**

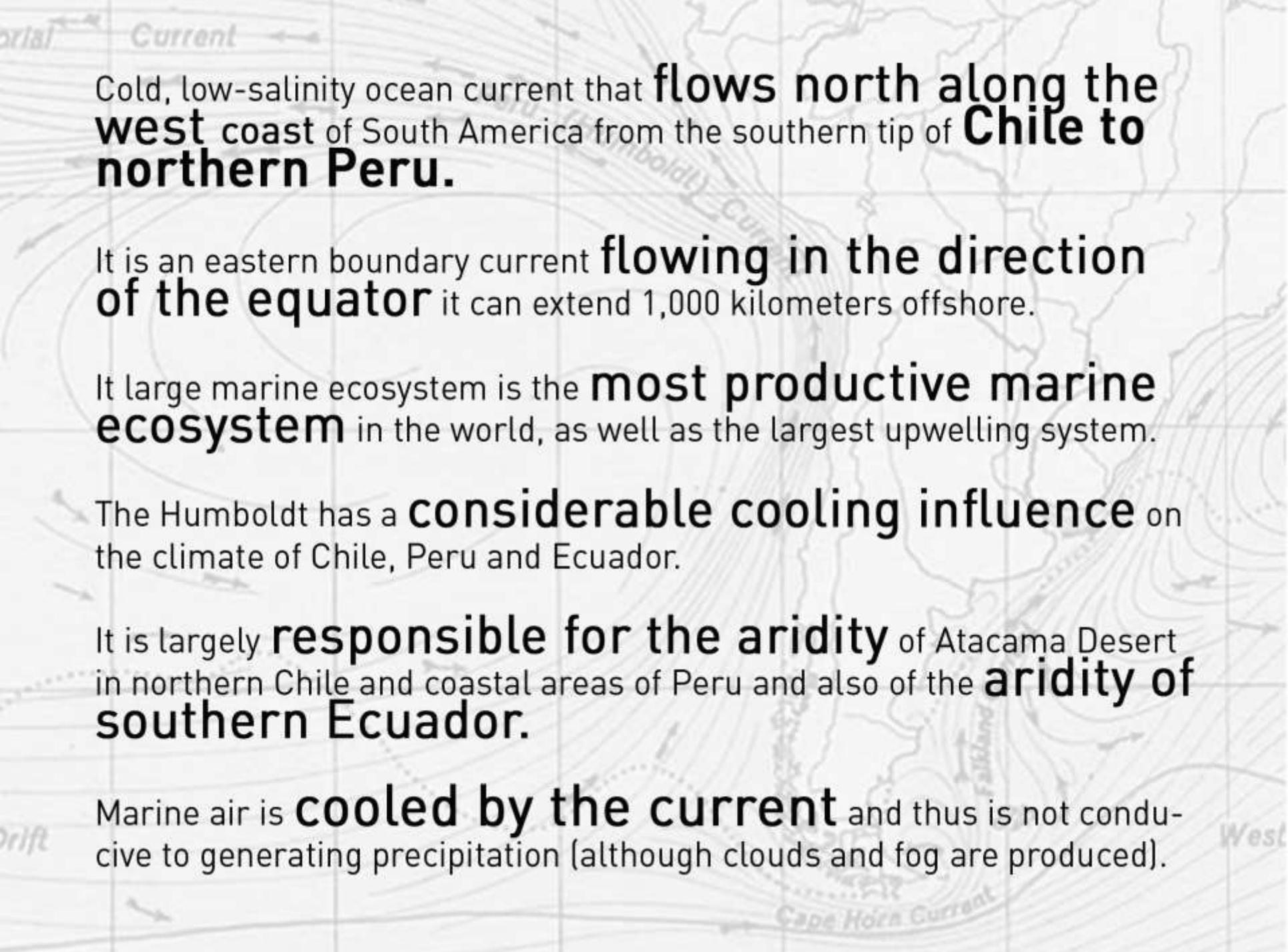




CHILEAN
CLIMATE



HUMBOLDT CURRENT



Cold, low-salinity ocean current that **flows north along the west coast** of South America from the southern tip of **Chile to northern Peru.**

It is an eastern boundary current **flowing in the direction of the equator** it can extend 1,000 kilometers offshore.

Its large marine ecosystem is the **most productive marine ecosystem** in the world, as well as the largest upwelling system.

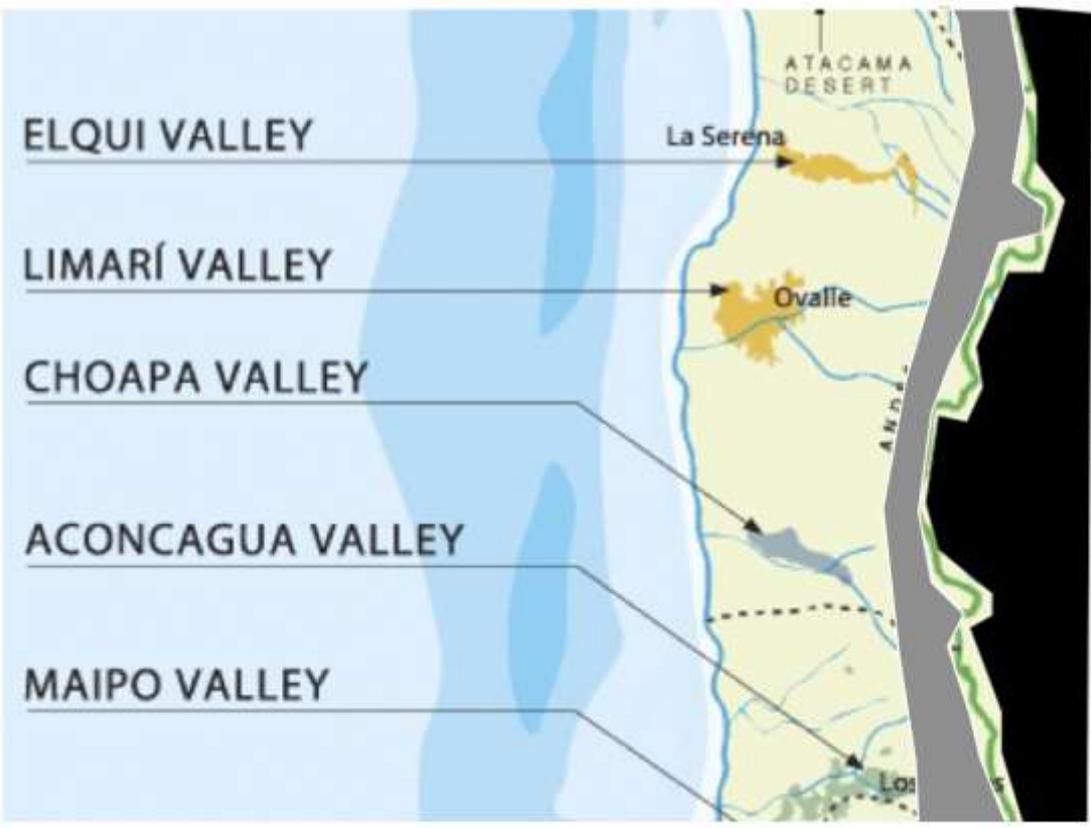
The Humboldt has a **considerable cooling influence** on the climate of Chile, Peru and Ecuador.

It is largely **responsible for the aridity** of Atacama Desert in northern Chile and coastal areas of Peru and also of the **aridity of southern Ecuador.**

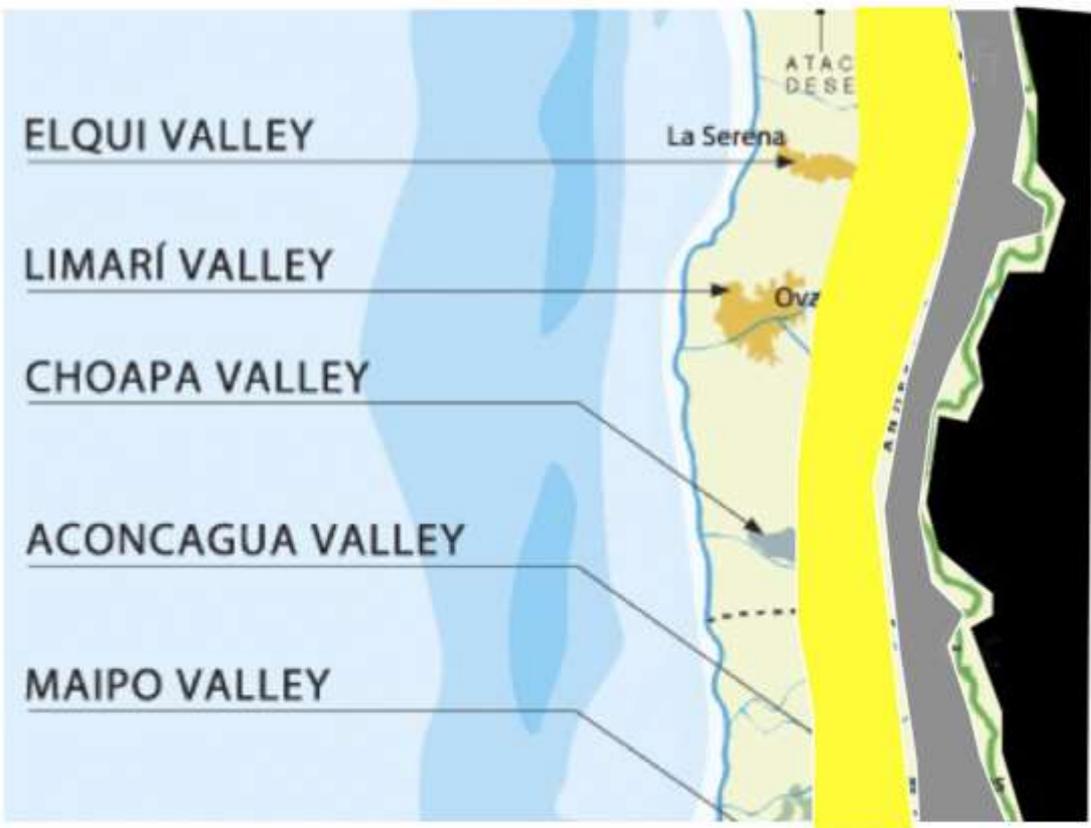
Marine air is **cooled by the current** and thus is not conducive to generating precipitation (although clouds and fog are produced).

- Warm days, cool nights, rainy winters, warm summers, low atmospheric humidity, and broad daily temperature differentials.
- Climate and bright sunshine combine to create high levels of antioxidant and flavonols.
- During the day, see breezes carried by the cold Humboldt Current penetrate inland.
- During the night, cold air descends from the snow covered peaks of the andes.
- Long growing season with scant rains during harvest.

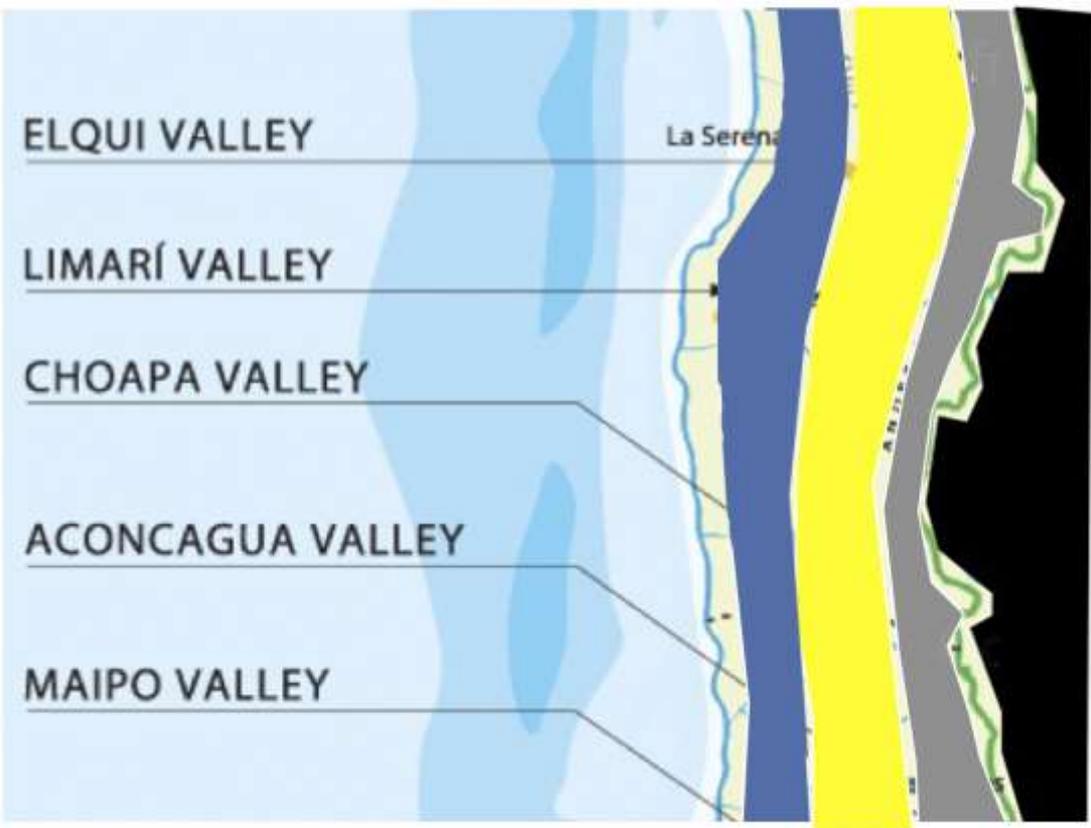




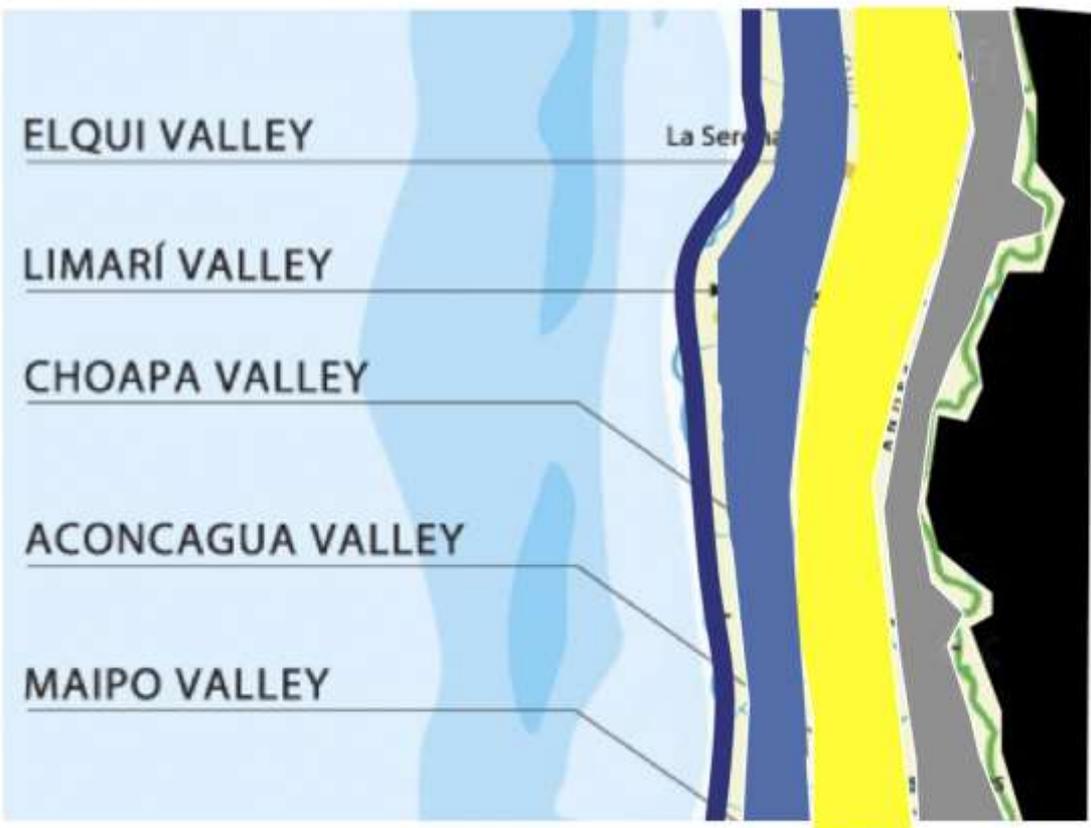
Very high altitude, fresh to cold+, important++ thermic oscillation, very sunny, no rain



High altitude, warm to fresh, important t hermic oscillation, very sunny, no rain



Ocean cold, very windy+,
sunny, few rain



Ocean cold to very cold,
very windy++, sunny,
few rain

A vertical vine with green leaves and small flowers is positioned on the left side of the image, extending from the bottom towards the top. The background is a clear, bright blue sky. The text "TERROIR EVOLUTION" and "NEW FRONTIERS" is overlaid on the right side of the image in white, bold, sans-serif font.

TERROIR EVOLUTION
NEW FRONTIERS

A map of Chile showing its wine regions. The map is oriented vertically with the Pacific Ocean to the west. A compass rose is in the top left. The word 'CENTRAL VALLEY' is written in large white letters on a blue background on the left side. The map shows several colored regions: a green region at the top, a purple region around Santiago, a red region around Valparaiso, a pink region around Antofagasta, a yellow region around Talca, and a blue region around Concepcion. Major cities are marked with black dots and labeled: Santiago, Valparaiso, Antofagasta, Talca, Concepcion, and Temuco. A scale bar at the bottom right shows 0 to 60 km and 0 to 30 miles. Latitude lines are marked on the right side at 30°, 32°, 34°, and 36°.

CENTRAL VALLEY

1970 - 1989

ONE SINGLE MACRO APELLATION

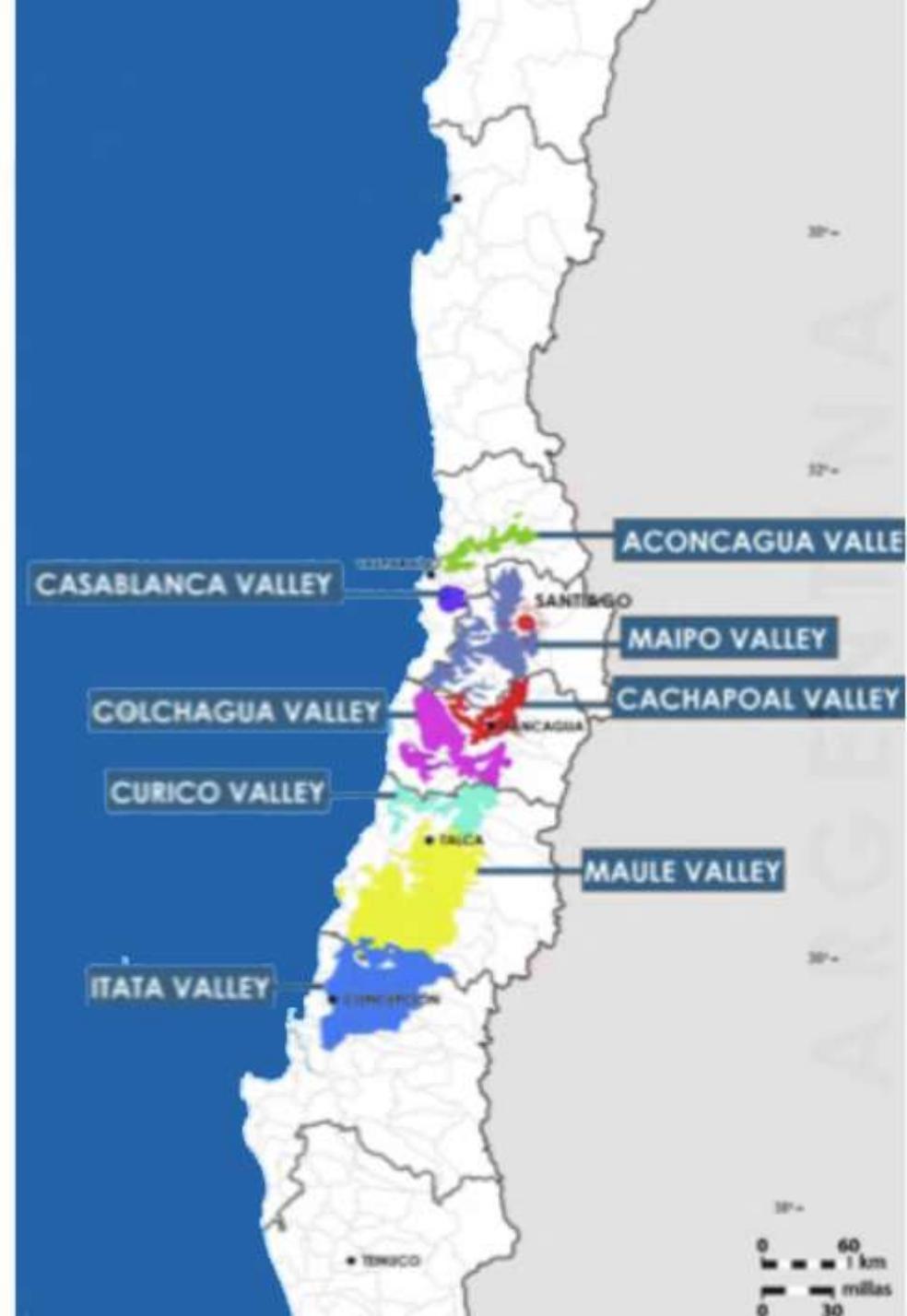
WHITES & REDS ARE PLANTED IN THE CENTRAL DEPRESSION OF CHILE. BETWEEN THE ANDES AND THE COASTAL RANGE

CLIMATOLOGY CONDITIONS WITH SIMILAR APPROACH IN ALL AREAS FOR ALL VARIETIES

1990 - 1999

LARGE SUB-APELLATIONS
ARE CREATED WITHIN THE CENTRAL
VALLEY

CASABLANCA START TO SHINE IN THE
FIRST LOOK OF COOL CLIMATE AREAS



2000 - 2009

THE FIRST PUSH TO THE BOUNDARIES

HIGH ALTITUDE VINES ARE PLANTED IN ELQUI

CHARDONNAY FINDS ITS HOME IN LIMARI'S LIMESTONE SOILS

EXTREME COASTAL INFLUENCE BLOW IN SAN ANTONIO AND LEYDA GRANITE SOILS

THE MAPUCHE LAND GETS ON THE MAP OF VINES, SOUTH OF BIO BIO RIVER



2010...

GO WIDE ON NARROW CHILE`S LAND

HIGH ALTITUDE VINEYARDS PLANTATION IN ELQUI (2000mts+)

V REGION COASTAL RANGE DISCOVER WITH ACONCAGUA COSTA AND ZAPALLAR

SNOW START TO HIT VINEYARDS IN THE PIEDMONT OF CACHAPOAL AND CURICO ANDEAN ROOTS

THE MIXTURE OF OLD VINES FORGOTTEN VARIETALS AND NEW VINEYARDS REBORN "EL SECANO COSTERO" WITH ITS MARINE BREEZE





***"IT'S GREATEST TERROIR DIVERSITY AND
MICROCLIMATE ADVANTAGES MAKES CHILE
TO BE WELL PREPARED FOR THE FUTURE."***

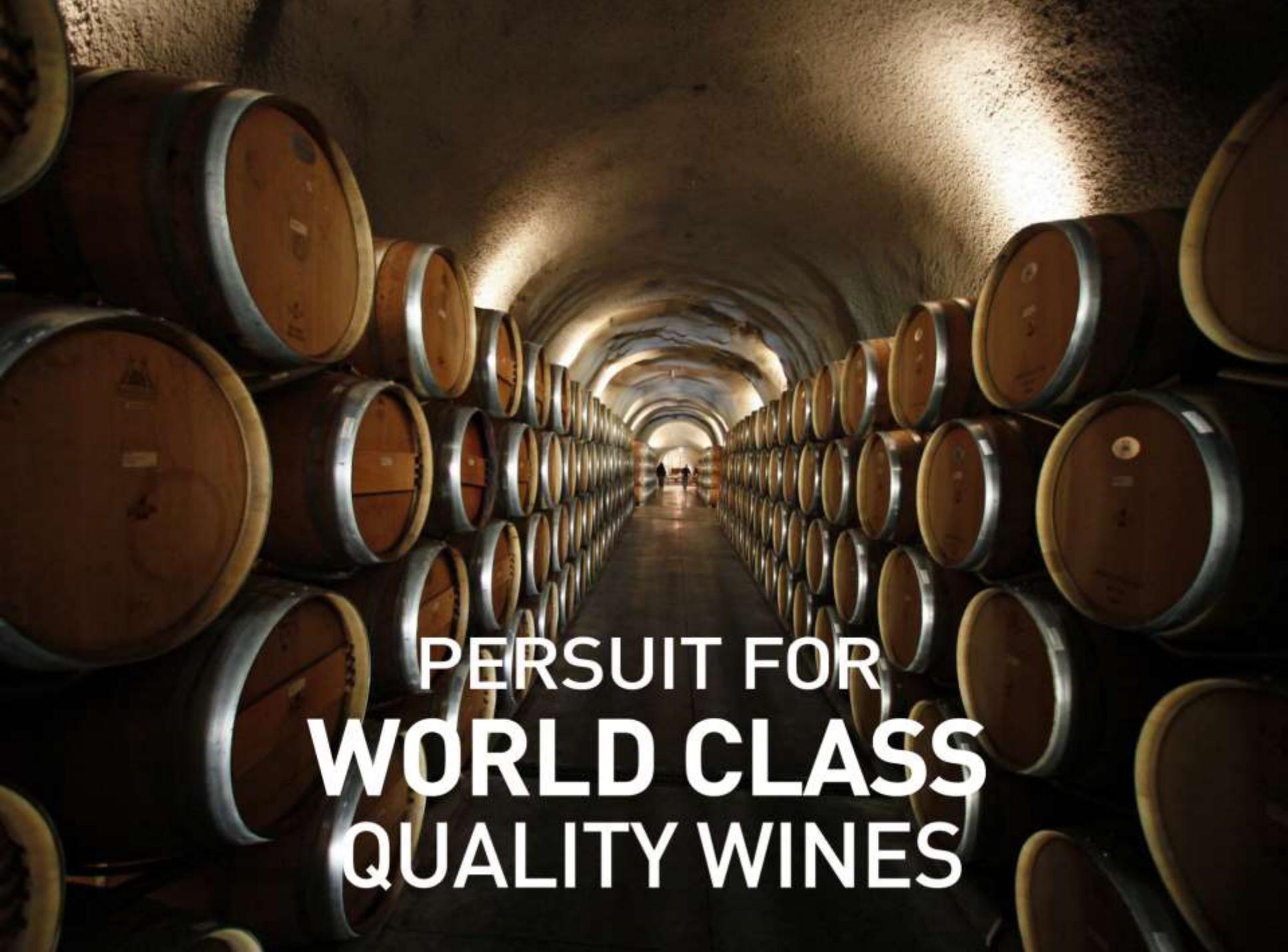
OUR PEOPLE

THE BEST TECHNOLOGY



AVAILABILITY OF
HIGH QUALITY VINES
GENETIC MATERIAL





**PERSUIT FOR
WORLD CLASS
QUALITY WINES**

EMILIANA

ORGANIC  VINEYARDS

WINE PRODUCTION IN CHILE

117.559 Has

.....
88.703 Has / red

.....
28.856 Has / white

.....
Estimated Production: 1.200.000MM litres

EMILIANA WINE PRODUCTION

Emiliana	842 has 8.5MM Kg
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Producers (13)	532 has 4.0MM Kg
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Total	1374 has 12.5MM Kg
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Emiliana Milestone

EMILIANA
ORGANIC VINEYARDS

First Chilean winery in adding the variety on the labels.

First Chilean winery and 7th worldwide to receive the **ISO 14001** certification. Our organically grown grapes are certified by IMO Switzerland.

Gê was the first wine in Latin America to be certified biodynamic by **Demeter** Germany.

10 years of sustainable viticulture.

IMO Fair For Life certifies Emiliana's fair trade practices.



1986

1988

1998

2001

2003

2005

2007

2008

2009

2011

"Viñedos y Bodegas Santa Emiliana S.A." was founded.

Beginning of organic & biodynamic agriculture implementation.

The company changes its name to "Viñedos Emiliana S.A."

The first organic wines are introduced in Chilean market: COYAM & NOVAS.

COYAM

COYAM 2001 (1st harvest), obtained "Best in show" & "Best Blend" in the First Annual Wines of Chile Awards.



IMO For Life certifies Emiliana's Social Responsibility, good working conditions and a transparent and fair organization.

"Los Robles" estate receives Carbon Neutral certification.



COYAM becomes the second biodynamic certified Chilean wine.

ELQUI

LIMARÍ

CHOAPA

ACONCAGUA

CASABLANCA

SAN ANTONIO & LEYDA

MAIPO

CACHAPOAL

COLCHAGUA

CURICÓ

MAULE

ITATA

BIO BIO

MALLECO

RAPEL
VALLEY

CENTRAL
VALLEY

PACIFIC OCEAN













WINE FERMENTERS

- ◆ **Oak**

Vinification in oak can produce woody, toasty or vanillin aromas that are not desirable in every case.



- ◆ **Stainless Steel - Inox**

Making wine in stainless steel, meanwhile, can deprive it of the bouquet and tannin-ameliorating effects of a measured oxygen exposure, sometimes obliging winemakers to use artificial micro-oxygenation.



- ◆ **Concrete**

The porous clay-cement walls allows for natural oxygenation without oakiness.



CONCRETE FERMENTERS

- ◆ **History**

The ancient “Georgian” (8.000 BC) practice of fermenting and aging wine in “Kvevri” (earthenware/pottery) never left. Then the Romans during the Etruscan civilization used cement containers (280 BC) with the same purpose.



EGG-SHAPPED CONCRETE FERMENTERS

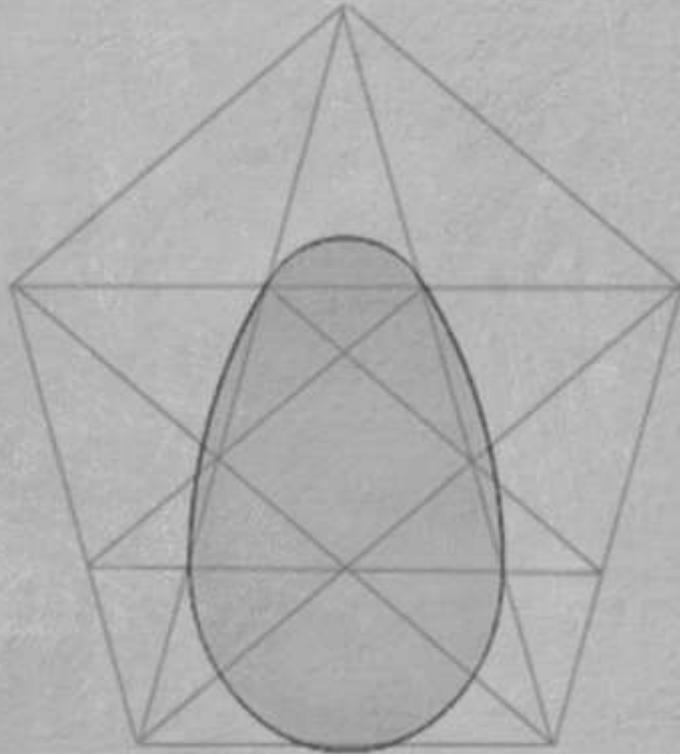
- ◆ **The Rebirth**

The first egg-shaped, concrete fermentation vessel was commissioned in 2001 by Michel Chapoutier, following discussions with French vat manufacturer Marc Nomblot, whose company has been making concrete wine vats since 1922. Chapoutier asked Nomblot to produce a prototype for him based on two years of research.





EGG-SHAPPED CONCRETE FERMENTERS



The Creation

- ◆ The eggs vessel are made following the regulating lines of the golden number, 1.61803 a 'precious jewel, "the astronomer Johannes Kepler (XVII century).
- ◆ Using the number of gold Ptolemaic reiterates the perfect geometric shape egg: $\tau = \frac{1}{2} (\sqrt{5} + 1) = 1.618033989$

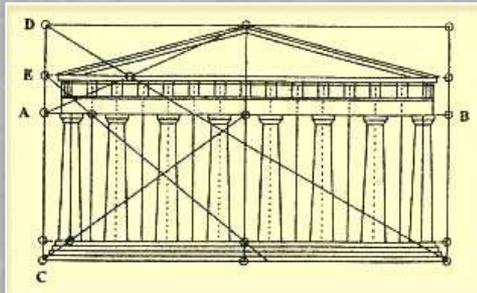
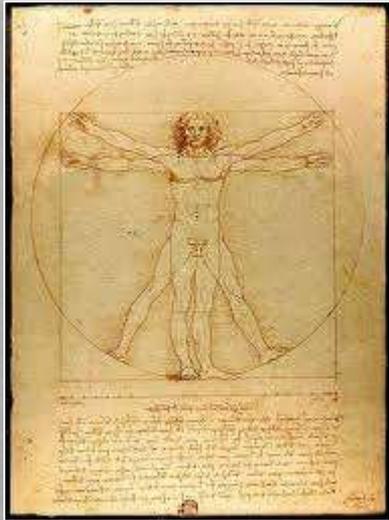
EGG-SHAPPED CONCRETE FERMENTERS

The Golden Number

- ◆ The golden number (divine proportion), discovered in antiquity, and represented by the Greek letter ϕ (fi).
- ◆ It is an irrational algebraic number (decimal nonrecurring infinity). Its symbol is the first letter of Greek sculptor Phidias (430-490 BC).

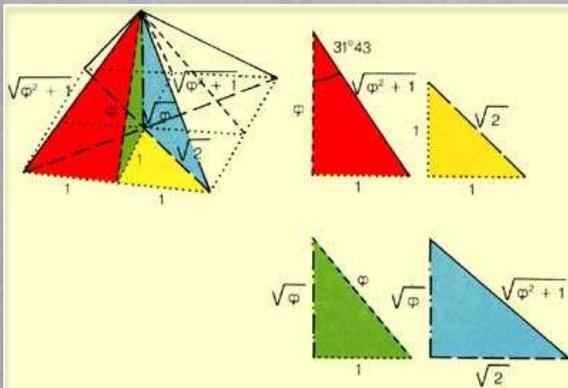


EGG-SHAPED CONCRETE FERMENTERS



The Magic of the Number

- ◆ This ratio is found in the human body (ratio of the distance from the shoulder to the fingers and the distance from the elbow to the fingers, the relationship between the first metacarpal and phalanx, or between the first and second or between the second and third, relationship between the diameter of the mouth and nose etc)



- ◆ The ratio works for architecture (Parthenon) or other arts (drawing by Leonardo Da Vinci "Man of Vesuvius" to illustrate the book De Divina Proportione mathematician Luca Pacioli published in 1509).



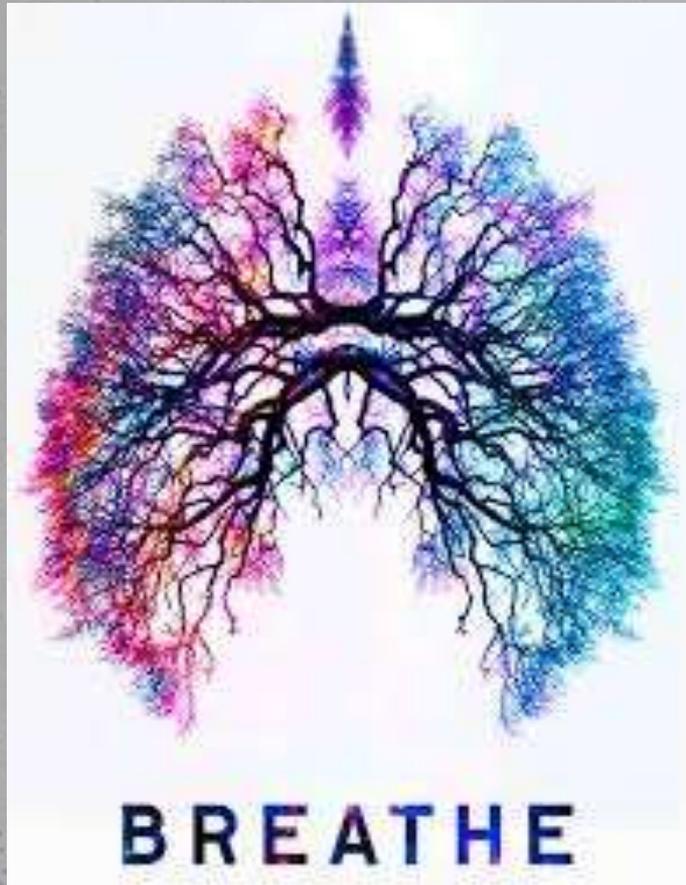
EGG-SHAPED CHARACTERISTICS

Concrete is Cool

- Concrete can take the heat, or the cold. It's a natural insulator and will stabilize the temperature of whatever is inside of it.
- This stability makes for a smooth and gradual fermentation, because there are no temperature spikes to make the yeast become aggressive.



EGG-SHAPPED CHARACTERISTICS



Just Breath

- ◆ Concrete is porous, albeit on a microscopic scale, and that's where it beats stainless steel. The environment in stainless steel is too perfect to be ideal for fermentation. Without a gradual introduction of micro-oxygenation, the wine remains flat. It cannot breathe and evolve.

EGG-SHAPPED CHARACTERISTICS

Staying Neutral

- You know that even neutral oak is not neutral, all oak will give a bit of itself to the wine, whether you like it or not.
- Concrete makes for a truly neutral vessel, imparting only a slight and desirable minerality.



EGG-SHAPPED CHARACTERISTICS

Always in movements



- The ovoid tank takes advantage of the micro-oxygenation that is made possible by the clay-cement material. Inside the “egg”, the wine is continuously in movements because all fluids rise when temperature increases, and do so in a vortex, but in a barrel or other container, the vortex is slowed by the angles.

EGG-FERMENTERS ADVANTAGES

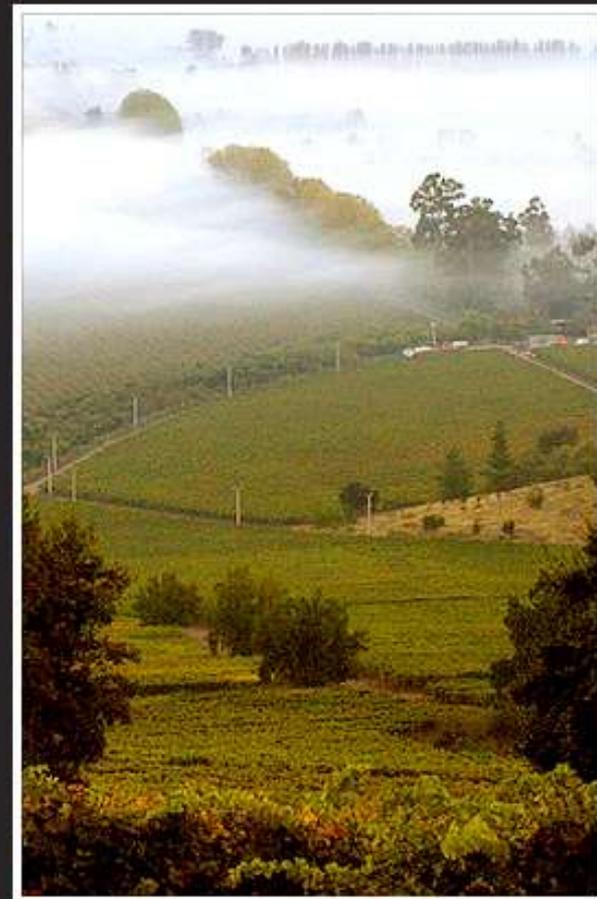
- ◆ Is an insulating material opposite the stainless steel that is conductive.
- ◆ The temperature control is achieved with little expenditure of energy allowing more cold fermentations that favor higher flavor retention.
- ◆ Particular advantages for native yeasts or spontaneous fermentation that is more sensitive to thermal shock, that contributes to softer and longer fermentations.
- ◆ Porous material that allows the wine to breathe, both during fermentation and aging.
- ◆ The internal temperature differences of the eggs vats generate a smooth vortex which creates a helical motion that raises the mannoproteins released by yeasts keeping them in contact with the wine, delivering weight and fat mouth feel.
- ◆ No wood flavors input.
- ◆ Mayor aromatic purity with clear reflection of the terroir and minerality characteristic.
- ◆ Low-volatile acidity
- ◆ The shape of the vats makes much of the vat is submerged most of the time.
- ◆ Virtually no evaporation losses.



VALLEYS & VARIETIES

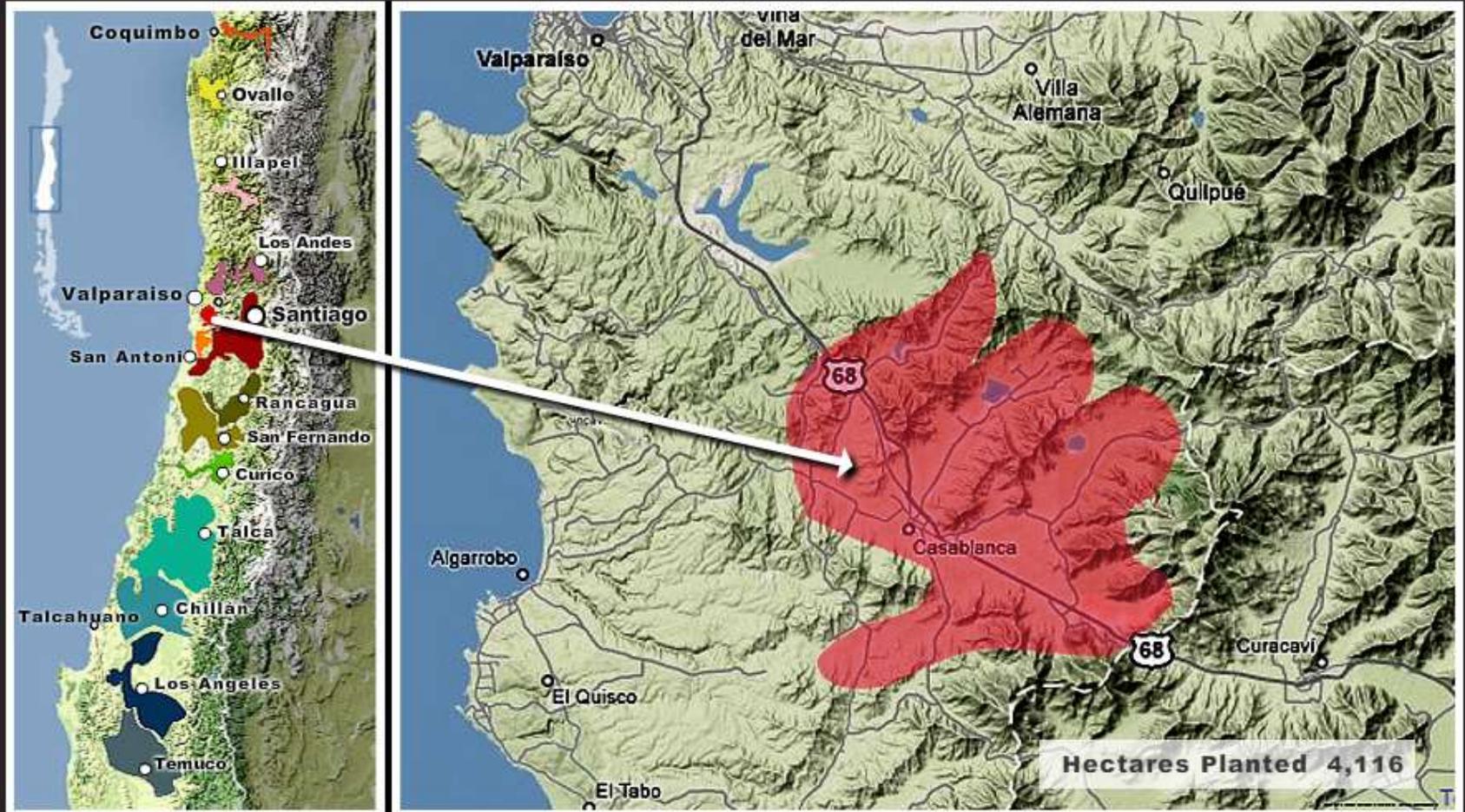
CASABLANCA

- Located 60 kms north West of Santiago.
- One of the world's great 'cool climate' regions.
- Mediterranean climate with marked maritime influence. 450mm / 17.7 in of rain per year.
- Soils: clay and sandy soils.
- Terrific results: Proximity to the ocean creates cool foggy mornings ideal for top quality Sauvignon Blanc, Chardonnay, and Pinot Noir.



VALLEYS & VARIETIES

CASABLANCA



**SIGNOS
DE ORIGEN**



La Vinilla

D.O: Casablanca Valley

VARIETY: Chardonnay

VINEYARDS: Fundo Casablanca, La Vinilla sector, foothills of the Coastal Range, Blocks 15.

VINEYARD DESCRIPTION: Masal selection, planted at 370 masl and vertically positioned.

PLANTATION YEAR AND DENSITY: 1993 year of plantation , 4,000 plants/hectare.

YIELD PER HECTARE: 4 tons, 20 HI.

SOIL: of granite origin with sandy-loam texture and a slightly acidic pH (6.3). It is low in organic matter (2%), with moderate fertility, low salinity, and a medium capacity for moisture retention.

CLIMATE: the 2013–2014 season was cold during the time the grapes were ripening, which delayed the harvest in the valley. Precipitation was 360 mm, June was the rainiest month. The summer and early fall were dry. Average maximum temperatures fluctuated between 17°C and 28°C and the average minimum temperatures between 1°C and 10°C. Big frosts during the month of September affected the production.

HARVEST: Manual, from April 27 to May 16, 2014.

SIGNOS DE ORIGEN



La Quebrada

D.O: Casablanca Valley

VARIETY: 97% Syrah, 3% Viognier.

VINEYARDS: : Fundo Casablanca, sector La Quebrada vineyard, foothills of the Coastal Range, Blocks 16 and 27.

VINEYARD DESCRIPTION: Located 380 m.a.s.l. and vertically positions, the vineyards have a northeast-southwest orientation. Clone 174 grafted onto SO4. Drip irrigated.

PLANTATION YEAR AND DENSITY: 2002 year of plantation; 4,000 plants/hectare.

YIELD PER HECTARE 4.5 tons, 24 Hl.

SOIL: Granitic colluvial origin. Deep soil with low clay content, sandy-loam texture, and slightly acidic pH (6.1-6.3). It is low in organic matter (1.7%), with moderate fertility and low salinity.

CLIMATE. The 2012–2013 season presented average maximum temperatures that were slightly higher than those of the previous season. Lower precipitation with a total of 260 mm concentrated in the winter, followed by a very dry spring and summer, which encouraged fruit set. Harvest came early and the grapes were healthy due to high temperatures and the absence of rainfall, although some dehydration was observed in the grapes due to high luminosity. The wines obtained present a slightly higher alcohol level and lower acidity than in past years due to the high temperatures.