

EMILIANA
ORGANIC VINEYARDS

ADOBE

SAUVIGNON BLANC

VINTAGE: 2013

WINE OF CHILE



D.O.: Casablanca Valley.

VARIETY: 100% Sauvignon Blanc.

AGEING: 3 months in stainless steel tanks.

CLIMATE: Cold due to the influence of the Pacific and the Humboldt current. Presents permanent humidity and average temperatures of 25°C in summer and 14°C in winter.

SOIL:

There are no aquifers, so the exact and necessary irrigation is provided. It has different types of soils, from evolved and black clay, to coarse yellow sand.

WINE DATA

Alcohol: 11.7° (%Vol, 20°C)

pH: 3.12

Total Acidity (H₂SO₄): 4.19 gr/lt

Residual Sugar: 1.00gr/lt

TASTING NOTES

Bright, clean light greenish-yellow in color. The nose is highly complex and presents aromas of citrus fruits such as lime and grapefruit mingled with light herbal notes. The palate stands out for its freshness, fruitiness, well-balanced acidity, and good volume.

FOOD PAIRING SUGGESTION

Ideal with shellfish and lighter fish prepared with lemon, such as ceviche. It also makes a good companion for sushi and pastas with seafood sauces, or to enjoy as an aperitif with fresh cheese.

CERTIFICATIONS:



Organic Agriculture Certified.
IMO, Switzerland.



Social Responsibility Certified.
IMO, Switzerland.

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Emiliana cares for the environment.
FSC Certified Paper.