

EMILIANA
ORGANIC VINEYARDS

NATURA

ROSÉ

VINTAGE: 2013

WINE OF CHILE



D.O: Rapel Valley

VARIETY: 85% Syrah, 15% Cabernet Sauvignon

AGEING: 3 months in stainless steel tanks.

CLIMATE:

Sub humid Mediterranean. It presents hot days and tempered nights. The nearby Cachapoal River abates summer temperatures by night.

SOIL:

Riverbed associated soils, deep alluvial clay loam. Clay provides water retention, which contributes to good grape ripening.

WINE DATE

Alcohol: 12.1° (% Vol, 20°C)

pH: 3.05

Total Acidity (H₂SO₄): 4.19 gr/lit

Residual Sugar: 9.38 gr/lit

TASTING NOTES:

Bright light pink in color with intense fruity aromas, such as cherry and black currant. Good body, silky and elegant on the palate. Tremendously fresh, fruity, and balanced. Delicate and easy to drink.

FOOD PAIRING SUGGESTION:

Ideal as an aperitif or with sushi, creamy cheeses, and ethnic foods, among others.

CERTIFICATIONS:



Organic Agriculture Certified.
IMO, Switzerland.



Social Responsibility Certified.
IMO, Switzerland.

- www.emiliana.cl -

*Emiliana cares for the environment.
FSC Certified Paper.*