

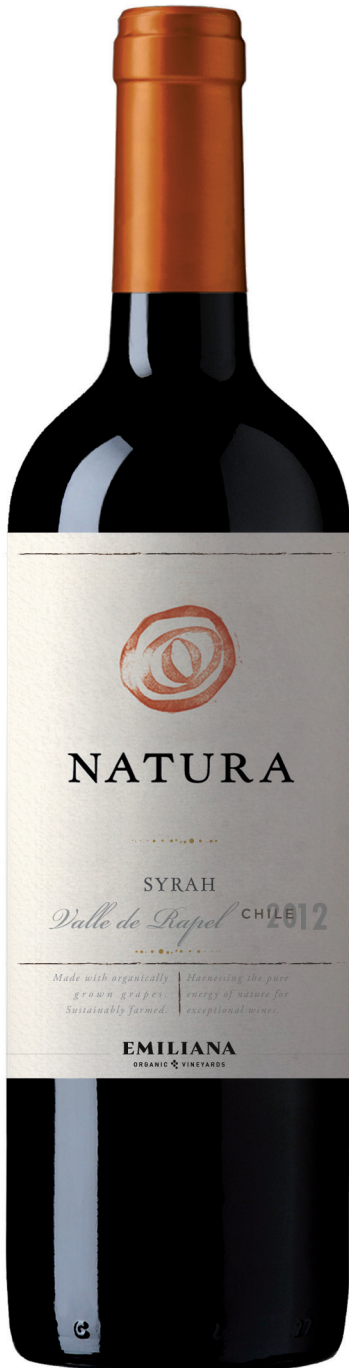
EMILIANA
ORGANIC VINEYARDS

NATURA

SYRAH

VINTAGE: 2012

WINE OF CHILE



D.O: Rapel Valley

VARIETY: 100% Syrah.

AGEING: 20% in French oak barrels, for 6 months.

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: 13.9° (% Vol, 20°C)

pH: 3.59

Total Acidity (H₂SO₄): 3.39 gr/lt

Residual Sugar: 3.34 gr/lt

TASTING NOTES:

Intense ruby-red in color, with aromas of blackcurrant, fresh cherries, and notes of smoke and spices, especially black pepper. On the palate, it presents good volume, soft texture and mouth-filling tannins. A complex wine that is easy to drink with a long and pleasing finish.

FOOD PAIRING SUGGESTION:

This wine is ideal with all types of roasted or grilled red meats. It also goes perfectly with lightly seasoned stews, ripe cheeses, and dried fruits.

CERTIFICATIONS:



Organic Agriculture Certified.
IMO, Switzerland.



Social Responsibility Certified.
IMO, Switzerland.

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