EMILIANA
ORGANIC VINEYARDS

ADOBE

CARMENERE

VINTAGE: 2018

WINE OF CHILE



D.O: Colchagua Valley

VARIETY: 85% Carmenere

AGEING: 20% aged for 6 months in French oak.

CLIMATE:

Temperatures averaging 22°C, with relatively low precipitation (600 mm/year). Large temperature oscillation (35°C to 12°C) in summer, with low night time temperatures.

SOIL:

Moderate to deep alluvial soils, with a silt-loam texture. Good drainage and moderate permeability with high fertility.

WINE DATA

Alcohol: 13.5° (%Vol, 20°C)

pH: 3.75

Total Acidity: 4.59 g/L (Tartaric Acid)

Residual Sugar: 3.86 g/L

TASTING NOTES:

Purplish-red color. Intensely fruity nose, with standout plum and redcurrant aromas and hints of toast and blackcurrants. Smooth, ripe, velvety tannins and good density. An enjoyable and persistent finish.

FOOD PAIRING SUGGESTION:

Ideal served with barbecued red meats and stews, and well-seasoned white and game meats. Also excellent paired with pastas such as rigatoni and ripe cheeses.

Emiliana cares for the environment. FSC Certified Paper.

Because we care

ENVIRONMENTAL CARE · ORGANIC AGRICULTURE · SOCIAL RESPONSIBILITY · VEGAN · NON GMO