EMILIANA
ORGANIC VINEYARDS

ADOBE

GEWÜRZTRAMINER

VINTAGE: 2019

WINE OF CHILE



D.O: Rapel Valley.

VARIETY: 100% Gewürztraminer.

AGEING: 4 months in stainless steel tanks.

CLIMATE:

Sub humid Mediterranean. It presents hot days and temperated 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 DATA

Alcohol: 13.8° (% Vol, 20°C)

pH: 3.07

Total Acidity: 5.46 g/L (tartaric acid)

Residual Sugar: 6.44 g/L

Total SO2 at bottling : 0.105 g/L

TASTING NOTES:

Light yellow, clean and transparent. The nose offers floral aromas of jasmine, as well as herbs, lychee, and honey notes. The floral notes reappear on the palate, along with apple, apricot, and mandarin orange. Presents good volume and the flavorful, persistent finish leaves a sweet and fruity sensation on the palate.

FOOD PAIRING SUGGESTION:

Its sweetness makes this wine ideal as an aperitif served with mild cheeses, ham, and dried fruit and nuts. It is also excellent paired with sushi and fresh fruit desserts.