EMILIANA
ORGANIC VINEYARDS

ADOBE

VIOGNIER

VINTAGE: 2019

WINE OF CHILE



D.O: Valle Central.

VARIETY: 100% Viognier.

AGEING: 4 months, 85% in stainless steel tanks and 15% in french oak.

CLIMATE:

Mediterranean with rainy winters, warm, dry summers and a broad oscillation between day and night temperatures, all of which contribute to a good vine development.

SOIL:

Good drainage, high fertility, and tremendous agricultural aptitude. The soils tend to be alluvial in origin of medium depth.

WINE DATA

Alcohol: 13.9° (% Vol, 20°C)

pH: 3.14

Total Acidity: 5.69 g/L (tartaric acid)

Residual Sugar: 3.44 g/L

Total SO_2 at bottling: 0.065 g/L

TASTING NOTES:

Golden yellow in color with a fruity nose featuring aromas of apricot and litchis with subtle floral notes and a silky, well-rounded palate that ends with a lingering finish.

FOOD PAIRING SUGGESTION:

Due to its soft texture and its complex and concentrated flavours, this wine is ideal for serving with grilled escalopes with a tropical reduction, grilled fish such as Conger with a cream sauce and some desserts such as papayas with cream.