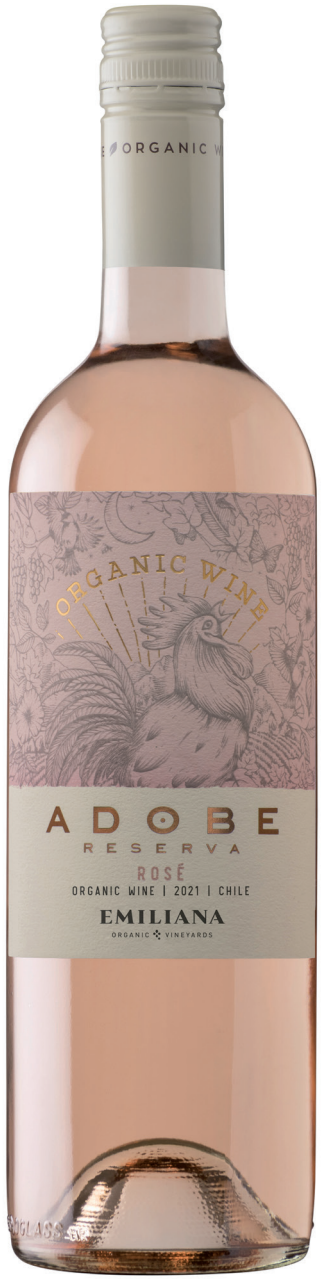
EMILIANA
ORGANIC VINEYARDS

ADOBE

ROSÉ

VINTAGE: 2021

WINE OF **CHILE**



D.O: Rapel Valley

AGEING: 3 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

WINE DATA

Alcohol: 12.0° (%Vol, 20°C)

pH: 3.19

Total Acidity: 5.27 g/L (Tartaric Acid)

Residual Sugar: 6.55 g/L

Total SO2 at bottling: 0.062 g/L

TASTING NOTES:

Brilliant light pink in color. The nose expresses intense fruity aromas, primarily of strawberries and blackcurrants. Good density on the palate, with lively acidity and delicate texture, resulting in a refreshing and easy-drinking wine with a persistent finish.

FOOD PAIRING SUGGESTION:

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