

EMILIANA
ORGANIC VINEYARDS

ADOBE

CHARDONNAY

VINTAGE: 2022

WINE OF CHILE



D.O.: Casablanca Valley

VARIETY: 100% Chardonnay

AGEING: 3 months, 95% in stainless steel tanks and 5% in french oak.

CLIMATE:

Cold due to the influence of the Pacific and the Humboldt current. Presents permanent humidity and average temperatures of 25°C in summer and 14°C in winter.

SOIL:

There are no aquifers, so the exact and necessary irrigation is provided. It has different types of soils, from evolved and black clay, to coarse yellow sand.

WINE DATA

Alcohol: 13.5° (%Vol, 20°C)

pH: 3.09

Total Acidity: 5.73 g/L (Tartaric Acid)

Residual Sugar: 2.29 g/L

Total SO₂ at bottling: 0.062 g/L

TASTING NOTES:

A clear, bright pale yellow in color, with refreshing citrus aromas of grapefruit and lime that intermingle with subtle tropical fruit aromas, especially pineapple, and a touch of herbs. On the palate, it is a balanced, fresh and fruity wine, with velvety texture and a persistent, enjoyable finish.

FOOD PAIRING SUGGESTION:

Ideal for serving with fish and shellfish, cooked with creamy sauces or butter. Also, it is perfect accompanying pasta with seafood sauces and as aperitif, served with different cheese and dried fruits.

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