

EMILIANA
ORGANIC VINEYARDS

ADOBE

CHARDONNAY

VINTAGE: 2024

WINE OF CHILE



D.O: Casablanca Valley.

VARIETY: 100% Chardonnay.

AGEING: 3 months, 100% Stainless steel tanks.

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: 13.1° (%Vol, 20°C)

pH: 3.19

Total Acidity: 5,97 g/L (tartaric acid)

Residual Sugar: 3,49 g/L

Total SO2 at bottling: 0.077 g/L

TASTING NOTES:

Of clean and bright light-yellow color, this wine unfolds fresh aromas of citric fruits, like grapefruit and lime, mixed with delicate notes of tropical fruits; and ripe white fruit. It feels balanced, fresh, and fruity on the palate, with a velvety texture and medium volume. It offers a fresh and persistent finish.

FOOD PAIRING SUGGESTION:

deal 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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