

EMILIANA
ORGANIC VINEYARDS

ADOBE

CARMENERE

VINTAGE: 2023

WINE OF CHILE



D.O: Colchagua Valley

VARIETY: 85% Carmenere

AGEING: 8 months, 20% in french wood

CLIMATE:

With an average temperature of 22° C and relatively low precipitations (600 mm/year/, the valley shows in summer a very high thermal amplitude (35° C to 12° C), with low night temperatures.

SOIL:

Of alluvial origin, medium to high depth, and uniform silty loam texture, the soils have good drainage, moderate permeability, and high fertility.

WINE DATA

Alcohol: 13.5° (%Vol, 20°C)

pH: 3.55

Total Acidity: 5.27 g/L (Tartaric Acid)

Residual Sugar: 3.96 g/L

Total SO₂ at bottling: 0.095 g/L

TASTING NOTES:

Cherry-red with violet hues, this wine unfolds on the nose aromas of red fruits combined with the typical spicy hints of Carmenere that mingle well with the toasted notes of the oak. It feels round on the palate, with soft tannins and good density, and a pleasant and persistent ending.

FOOD PAIRING SUGGESTION:

Serve ideally with seasoned poultry dishes or pasta with red sauces and spices.

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