



D.O: Chile.

VARIETY: 85% Cabernet Sauvignon.

AGEING: 20% aged in French oak for 6 months.

CLIMATE:

Mediterranean, Influenced by the Coastal Mountain Range; with marked seasons of warm-dry summers, cold-wet winters and high inter-annual precipitation variability.

SOIL:

Of volcanic origin, with a clay-loam and sandy texture, depending on the geographic area.

WINE DATA:

Alcohol: 13° [%Vol, 20°C]

pH: 3.6

Total Acidity : 5.09 g/L (tartaric acid)

Residual Sugar: 6,06 g/L

Total SO₂ at bottling: 0.063 g/L

TASTING NOTES

Ruby red colour. It stands out on the nose with aromas of red fruits such as red currant combined with spicy notes and hints of vanilla. It feels silky on the palate, with round tannins, medium structure, and a juicy and persistent finish.

FOOD PAIRING SUGGESTION:

It makes an ideal pairing with fat meats, like grilled ribs, roasted meats, or a platter of ripe cheeses.

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