

**EMILIANA**  
ORGANIC VINEYARDS

**ADOBE**

MALBEC

VINTAGE: 2023

WINE OF CHILE



**D.O:** Rapel Valley.

**VARIETY:** 98% Malbec.

**AGEING:** 20% in French oak barrels, for 6 months.

**CLIMATE:**

Sub humid Mediterranean. It presents hot days and tempered 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 grape ripening.

**WINE DATA**

*Alcohol:* 13.5° (%Vol, 20°C)

*pH:* 3,66

*Total Acidity:* 4,95 g/L (Tartaric Acid)

*Residual Sugar:* 4,12 g/L

*Total SO<sub>2</sub> at bottling:* 0.095 g/L

**TASTING NOTES:**

Deep ruby-red in color, with intense aromas of black plum and blackberries, elegantly combined with mild notes of white pepper. Medium-bodied on the palate with silky ripe tannins and a long, broad finish. An elegant wine that is easy to drink.

**FOOD PAIRING SUGGESTION:**

This is a great choice to serve in a cheese and wine dinner party, particularly next to Cheddar, Roquefort, Emmental and Gauda. It's also an excellent option to accompany different kinds of meats, specially beef, lamb and wagyu.

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