

**EMILIANA**  
ORGANIC VINEYARDS

**ADOBE**

MERLOT

VINTAGE: 2023

WINE OF CHILE



**D.O:** Rapel Valley.

**VARIETY:** 98% Merlot.

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

**CLIMATE:**

Sub-humid Mediterranean, with warm days that become cold at night. The nearness to the Cachapoal River eases the summer temperatures during the night.

**SOIL:**

Typical of river basins: deep, alluvial, and of clay-loam texture. Clay causes water retention in the soil, which contributes to the perfect ripening of the grapes.

**WINE DATA**

*Alcohol:* 13.5° (%Vol, 20°C)

*pH:* 3.51

*Total Acidity:* 5.5 g/L (ácido tartárico)

*Residual Sugar:* 3.96 g/L

*Total SO2 at bottling:* 0.093 g/L

**TASTING NOTES:**

Of bright ruby-red color, this wine stands out for its expression of red fruits on the nose, mixed with notes of pepper and touches of vanilla. It is easy to drink, light, with soft tannins and a balanced acidity that finishes in a juicy ending.

**FOOD PAIRING SUGGESTION:**

Drink this wine to accompany spicy dishes. It also pairs well with fatty fish, like salmon, or a platter of ripe cheeses, such as Gruyere or blue cheese.

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