

**EMILIANA**  
ORGANIC VINEYARDS

**ADOBE**

PINOT NOIR

VINTAGE: 2023

WINE OF CHILE



**D.O:** Bio Bio Valley

**VARIETY:** 100% Pinot Noir

**AGEING:** 8 months, 10% in french oak.

**CLIMATE:**

Humid temperate climate, influenced by the presence of the Biobío River. Precipitations reach 1,100 mm/year.

**SOIL:**

Of alluvial origin, these soils contain clay of a characteristic reddish tone.

**WINE DATA**

*Alcohol:* 13.5° [%Vol, 20°C]

*pH:* 3.6

*Total Acidity:* 5.48 g/L (Tartaric Acid)

*Residual Sugar:* 6,06 g/L

*Total SO2 at bottling:* 0.082 g/L

**TASTING NOTES:**

Of pale ruby-red color, the wine unfolds on the nose aromas of strawberries entwined with spicy notes. Very fresh and fruity on the palate, it offers ripe tannins, balanced acidity, and a juicy ending.

**FOOD PAIRING SUGGESTION:**

Ideal for pairing with slightly greasy fish, like tuna. Also, dishes that include white meats.

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