

EMILIANA
ORGANIC VINEYARDS

ADOBE

ROSÉ

VINTAGE: 2024

WINE OF CHILE



D.O: Chile Valley

VARIETY: Rosé

AGEING: 3 months in stainless steel tanks.

WINE DATA

Alcohol: 12.0 [%Vol, 20° C]

pH: 3.02

Total Acidity: 5.39 g/L (tartaric acid)

Residual Sugar: 6.65 g/L

Total SO2 at bottling: 0.090 g/L

TASTING NOTES:

Of pale and bright pink color, this wine unfolds intense fruity aromas on the nose, mainly strawberries. It offers a vivid acidity and a delicate texture on the palate, making it a refreshing, very easy-to-drink, and persistent wine.

FOOD PAIRING SUGGESTION:

Ideal to serve as an aperitif. It pairs well with sushi or pizza with tomatoes and basil.

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FSC Certified Paper.

Because we care

