

EMILIANA
ORGANIC VINEYARDS

ADOBE

VIOGNIER

VINTAGE: 2024

WINE OF CHILE



D.O: Central Valley

VARIETY: 100% Viognier.

AGEING:

4 months, 95% in stainless steel tanks and 5% in french oak.

WINE DATA

Alcohol: 12.8° [%Vol, 20°C]

pH: 3.46

Total Acidity: 4.77 g/L (Tartaric Acid)

Residual Sugar: 2.19 g/L

Total SO₂ at bottling: 0.082 g/L

TASTING NOTES:

Golden yellow in color with notes of fruit, white flowers and peaches on the nose. In addition to notes of honey and almonds. On the mouth, notes of white fruit and honey are perceived. It is a wine of medium concentration, fresh and balanced.

FOOD PAIRING SUGGESTION:

Due to its medium fat texture and complex and concentrated flavors, it is recommended with fatty fish with sauces, lean meats or fresh salads.

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Emiliana cares for the environment.

FSC Certified Paper.

Because we care

