

EMILIANA
ORGANIC VINEYARDS

ADOBE

ROSE

VINTAGE: 2017

WINE OF CHILE



D.O: Rapel Valley

AGEING: 3 months in stainless steel tanks.

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: 11.8° (%Vol, 20°C)

pH: 3.10

Total Acidity: 4.91 g/L (tartaric acid)

Residual Sugar: 8.61 g/L

TASTING NOTES:

Bright light pink in color with intense fruity aromas, such as cherry and black currant. Good body, silky and elegant on the palate. Tremendously fresh, fruity, and balanced. Delicate and easy to drink.

FOOD PAIRING SUGGESTION:

Ideal as an aperitif or with sushi, creamy cheeses, and ethnic foods, among others.

- www.emiliana.cl -

Emiliana cares for the environment.
FSC Certified Paper.

CERTIFICATIONS:



Organic Agriculture Certified.
IMO, Switzerland.