

EMILIANA
ORGANIC VINEYARDS

ADOBE

SAUVIGNON BLANC

VINTAGE: 2016

WINE OF CHILE



D.O.: Casablanca Valley

VARIETY: 100% Sauvignon Blanc.

AGEING: 3 months in stainless steel tanks.

CLIMATE:

Cold due to the influence of the Pacific and the Humboldt current. Presents permanent humidity and average temperatures of 25°C in summer and 14°C in winter.

SOIL:

There are no aquifers, so the exact and necessary irrigation is provided. It has different types of soils, from evolved and black clay, to coarse yellow sand.

WINE DATA

Alcohol: 11.8° (%Vol, 20°C)

pH: 3.24

Total Acidity: 4.95 g/L (tartaric acid)

Residual Sugar: 2.09 g/L

TASTING NOTES:

Clean and translucent light yellow in color. The complex nose presents citrusy and grapefruit and lime notes with a subtle touch of white pepper and delicate herbs. The smooth palate bursts with freshness balanced by good volume and persistence.

FOOD PAIRING SUGGESTION:

Ideal with shellfish and lighter fish prepared with lemon, such as ceviche. It also makes a good companion for sushi and pastas with seafood sauces, or to enjoy as an aperitif with fresh cheese.

- www.emiliana.cl -

Emiliana cares for the environment.
FSC Certified Paper.

CERTIFICATION:



Organic Agriculture Certified.
IMO, Switzerland.