

EMILIANA
ORGANIC VINEYARDS

NATURA

CARMENERE

VINTAGE: 2012

WINE OF CHILE



D.O: Colchagua Valley

VARIETY: 86% Carmenere, 8% Syrah, 6% Merlot.

AGEING: 20% in French oak barrels for 6 months.

CLIMATE:

Average temperature of 22°C and low rainfall (600m/ year). During summer, this valley presents high temperature range, having low temperature at night.

SOIL:

Alluvial, medium-high depth soil, uniform loamy-muddy texture. Good drainage, moderate permeability and high fertility.

WINE DATE

Alcohol: 13.9° (% Vol, 20°C)

pH: 3.65

Total Acidity (H₂SO₄): 3.38 gr/lit

Residual Sugar: 2.31 gr/lit

TASTING NOTES:

Deep ruby red in color, with aromas of cherries and spice, especially black pepper, on the nose. Robust and full bodied on the palate. Smooth and velvety, with ripe and well-balanced tannins.

FOOD PAIRING SUGGESTION:

This wine is ideal with all grilled or sauced red meat dishes, seasoned game birds, and white meats. It also pairs very well with pastas, pâté, hams, and ripe cheeses.

CERTIFICATIONS:



Organic Agriculture Certified.
IMO, Switzerland.



Social Responsibility Certified.
IMO, Switzerland.

- www.emiliana.cl -

Emiliana cares for the environment.
FSC Certified Paper.