

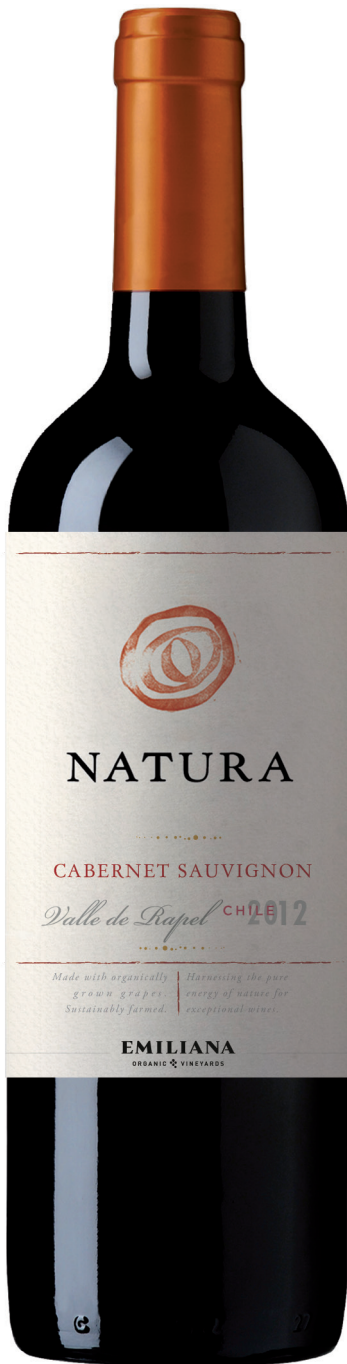
EMILIANA
ORGANIC VINEYARDS

NATURA

CABERNET SAUVIGNON

VINTAGE: 2012

WINE OF CHILE



D.O: Rapel Valley

VARIETY: 92% Cabernet Sauvignon, 8% Merlot.

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

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 DATE

Alcohol: 13.7° (% Vol, 20°C)

pH: 3.61

Total Acidity (H₂SO₄): 3.48 gr/lt

Residual Sugar: 3.60 gr/lt

TASTING NOTES:

Ruby red in color, with aromas of ripe strawberries, black currants, and a touch of chocolate on the nose. The fresh and juicy palate has good structure and sweet tannins leading to a smooth and persistent finish.

FOOD PAIRING SUGGESTION:

This wine is ideal with well-seasoned, strong-flavored dishes, such as pasta with Bolognese sauce, stuffed cannelloni, grilled beef, pork, or poultry. It also goes very nicely with ripe cheeses, salami, ham, and pastrami.

CERTIFICATIONS:



Organic Agriculture Certified.
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