

EMILIANA
ORGANIC VINEYARDS

NATURA

GEWÜRZTRAMINER

VINTAGE: 2013

WINE OF CHILE



D.O: Rapel Valley

VARIETY: 93% Gewürztraminer, 7% Sauvignon Blanc.

AGEING: 4 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 DATE

Alcohol: 13.8° (% Vol, 20°C)

pH: 3.10

Total Acidity (H₂SO₄): 3.48 gr/lt

Residual Sugar: 5.31 gr/lt

TASTING NOTES:

Light yellow, clean and transparent. The nose offers floral aromas of jasmine, as well as herbs, lychee, and honey notes. The floral notes reappear on the palate, along with apple, apricot, and mandarin orange. Presents good volume and the flavorful, persistent finish leaves a sweet and fruity sensation on the palate.

FOOD PAIRING SUGGESTION:

Its sweetness makes this wine ideal as an aperitif served with mild cheeses, ham, and dried fruit and nuts. It is also excellent paired with sushi and fresh fruit desserts.

CERTIFICATIONS:



Organic Agriculture Certified.
IMO, Switzerland.

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Emiliana cares for the environment.
FSC Certified Paper.