

EMILIANA
ORGANIC VINEYARDS

NATURA

MALBEC

VINTAGE: 2012

WINE OF CHILE



D.O: Rapel Valley

VARIETY: 100% Malbec.

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: 13.6° [% Vol, 20°C]

pH: 3.47

Total Acidity (H₂SO₄): 3.40 gr/lt

Residual Sugar: 1.95 gr/lt

TASTING NOTES:

Deep ruby-red in color, with intense aromas of black plum and blackberries, elegantly combined with mild notes of white pepper. Medium-bodied on the palate with silky ripe tannins and a long, broad finish. An elegant wine that is easy to drink.

FOOD PAIRING SUGGESTION:

This is a great choice to serve in a cheese and wine dinner party, particularly next to Cheddar, Roquefort, Emmental and Gauda. It's also an excellent option to accompany different kinds of meats, specially beef, lamb and wagyu.

CERTIFICATIONS:



Organic Agriculture Certified.
IMO, Switzerland.



Social Responsibility Certified.
IMO, Switzerland.

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Emiliana cares for the environment.
FSC Certified Paper.