

**EMILIANA**  
ORGANIC VINEYARDS

**NATURA**

MERLOT

VINTAGE: 2012

WINE OF CHILE



**D.O:** Rapel Valley

**VARIETY:** 100% 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:** 13.6° [% Vol, 20°C]

**pH:** 3.52

**Total Acidity (H<sub>2</sub>SO<sub>4</sub>):** 3.60 gr/lt

**Residual Sugar:** 3.52 gr/lt

**TASTING NOTES:**

Bright ruby-red in color, with red fruits aromas, especially berries, elegantly combined with black pepper notes. On the palate, it presents a delicate wood influence that contributes with great complexity, good structure and rounded tannins. It has a soft texture and a fruity finish.

**FOOD PAIRING SUGGESTION:**

This wine is ideal with full bodied fish such as swordfish, tuna, and salmon, as well as with red meats, cured hams, bacon, and sausages. It also pairs well with ripe cheeses such as Camembert, blue, mozzarella, Gruyere, and goat cheese, as well as all types of stews and salads, or simply with nuts and dried fruits such as peanuts, walnuts, and dried figs.

**CERTIFICATIONS:**



Organic Agriculture Certified.  
IMO, Switzerland.



Social Responsibility Certified.  
IMO, Switzerland.

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Emiliana cares for the environment.  
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