

**EMILIANA**  
ORGANIC VINEYARDS

**ADOBE**

VIOGNIER

VINTAGE: 2016

WINE OF CHILE



**D.O:** Valle Central.

**VARIETY:** 100% Viognier

**AGEING:** 4 months, 85% in stainless steel tanks and 15% in french oak.

**CLIMATE:**

Mediterranean with rainy winters, warm, dry summers and a broad oscillation between day and night temperatures, all of which contribute to a good vine development.

**SOIL:**

Good drainage, high fertility, and tremendous agricultural aptitude. The soils tend to be alluvial in origin of medium depth.

**WINE DATA**

**Alcohol:** 13.9° (%Vol, 20°C)

**pH:** 3.45

**Total Acidity:** 4.35 g/L (tartaric acid)

**Residual Sugar:** 2.79 g/L

**TASTING NOTES:**

Golden yellow in color with a nose that presents fruity aromas recalling apricot and papaya with honey and floral notes. The refreshing palate shows this is a wine full of character, with good concentration and balance.

**FOOD PAIRING SUGGESTION:**

Due to its soft texture and its complex and concentrated flavours, this wine is ideal for serving with grilled escalopes with a tropical reduction, grilled fish such as Conger with a cream sauce and some desserts such as papayas with cream.

- [www.emiliana.cl](http://www.emiliana.cl) -

Emiliana cares for the environment.  
FSC Certified Paper.

**CERTIFICATION:**



Organic Agriculture Certified.  
IMO, Switzerland.