

EMILIANA
ORGANIC VINEYARDS

ADOBE

MALBEC

VINTAGE: 2021

WINE OF CHILE



D.O: Rapel Valley.

VARIETY: 85% 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 DATA

Alcohol: 13.5° [%Vol, 20°C]

pH: 3.60

Total Acidity: 5.18 g/L (Tartaric Acid)

Residual Sugar: 4.22 g/L

Total SO₂ at bottling: 0.094 g/L

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.

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