

EMILIANA
ORGANIC VINEYARDS

ADOBE

MERLOT

VINTAGE: 2022

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 DATA

Alcohol: 13.5° (%Vol, 20°C)

pH: 3.59

Total Acidity: 5.10 g/L (Tartaric Acid)

Residual Sugar: 3.96 g/L

Total SO₂ at bottling: 0.084 g/L

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:

Ideal with lean red meats and white meats such as chicken and turkey. Also pairs well with ripe cheeses such as Camembert, Roquefort, Mozzarella, and Gruyere, with goat cheese, and with nuts, walnuts, and dried figs. A pleasing companion to vegetable stews and pastas with mild sauces.

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