

**EMILIANA**  
ORGANIC VINEYARDS

**ADOBE**

VIOGNIER

VINTAGE: 2022

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:* 13.5° [%Vol, 20°C]

*pH:* 3.20

*Total Acidity:* 4.95 g/L (Tartaric Acid)

*Residual Sugar:* 2.69 g/L

*Total SO<sub>2</sub> at bottling:* 0.072 g/L

**TASTING NOTES:**

Golden yellow in color with a fruity nose featuring aromas of apricot and litchis with subtle floral notes and a silky, well-rounded palate that ends with a lingering finish.

**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) -

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