

EMILIANA
ORGANIC VINEYARDS

ADOBE

CABERNET SAUVIGNON

VINTAGE: 2022

WINE OF CHILE



D.O: Valle Central

VARIETY: 100% Cabernet Sauvignon.

AGEING: 20% aged for 6 months in French oak.

CLIMATE:

Mediterranean, with marked seasons of warm-dry summers, cold-wet winters and high inter-annual precipitation variability.

SOIL:

Soils with different characteristics, depending on the geographic area.

WINE DATA

Alcohol: 13.5° (%Vol, 20°C)

pH: 3.61

Total Acidity: 5.04 g/L (tartaric acid)

Residual Sugar: 3.91 g/L

Total SO₂ at bottling: 0.061 g/L

TASTING NOTES:

Ruby red color. Fresh and fruity nose, with cherry aromas mingled with subtle pencil lead and smoke tones. The palate features friendly, silky tannins in a juicy, balanced wine with moderate structure that's easy to drink.

FOOD PAIRING SUGGESTION:

This wine is ideal for pairing with well-seasoned, intensely-flavored dishes such as barbecued meat (beef, pork or poultry), pasta with Bolognese sauce, stuffed cannelloni, mushroom risotto or simpler fare such as ripe cheeses, salami, ham and pastrami.

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