

EMILIANA
ORGANIC VINEYARDS

ADOBE

PINOT NOIR

VINTAGE: 2022

WINE OF CHILE



D.O: Bio Bio Valley

VARIETY: 100% Pinot Noir

AGEING: 6 months, 10% in french oak.

CLIMATE:

Mediterranean and humid, characterized by seasonal rainfall (1200mm/year).

SOIL:

Clayey Franc, with a typical reddish tone.

WINE DATA

Alcohol: 13.5° (%Vol, 20°C)

pH: 3.57

Total Acidity: 4.79 g/L (Tartaric Acid)

Residual Sugar: 4.48 g/L

Total SO₂ at bottling: 0.068 g/L

TASTING NOTES:

Violet-red in color, with a nose that express aromas of berries, sweet vanilla and soft floral notes. On the palate, it is a fruity wine, with velvety texture, medium structure and an intense finish.

FOOD PAIRING SUGGESTION:

Ideal with fish and shellfish cooked with creamy sauces or butter. Also it pairs well with white meats such as chicken or turkey and as aperitif served with ham, such as Serrano or Prosciutto. It is an excellent accompaniment to sushi.

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