

EMILIANA
ORGANIC VINEYARDS

**ECO
BALANCE**

SAUVIGNON BLANC

VINTAGE: 2022

WINE OF CHILE



D.O.: Casablanca Valley

VARIETY: 100% Sauvignon Blanc.

AGEING: 3 months in stainless steel tanks.

CLIMATE: Cold due to the influence of the Pacific and the Humboldt current. Presents permanent humidity and average temperatures of 25°C in summer and 14°C in winter.

SOIL: There are no aquifers, so the exact and necessary irrigation is provided. It has different types of soils, from evolved and black clay, to coarse yellow sand.

WINE DATA

Alcohol: 13.0° [%Vol, 20°C]

pH: 3.21

Total Acidity: 5.78 g/L (tartaric acid)

Residual Sugar: 1.44 g/L

Total SO₂ at bottling: 0.067 g/L

TASTING NOTES:

Clean, translucent light yellow in color. The complex nose presents citrus notes recalling grapefruit and lime with a subtle touch of green chilies and delicate herbs. The smooth, well-balanced palate exudes freshness and offers good volume and persistence.

FOOD PAIRING SUGGESTION:

Ideal with shellfish and lighter fish prepared with lemon, such as ceviche. It also makes a good companion for sushi and pastas with seafood sauces, or to enjoy as an aperitif with fresh cheese.

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