

EMILIANA
ORGANIC VINEYARDS

Emiliana

CHARDONNAY

VINTAGE: 2015

WINE OF CHILE



D.O: Valle Central.

VARIETY: 100% Chardonnay.

AGEING: 4 months in stainless steel tanks

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: 13.0° (%Vol, 20°C)

pH: 3.42

Total Acidity: 5.32 g/L (tartaric acid)

Residual Sugar: 4.48 g/L

TASTING NOTES:

Bright pale yellow in color. The nose presents fresh aromas of pineapple mixed with citrus fruits for a unique aromatic complexity. On the palate it is flavorful and well-balanced, with just the right amount of acidity and a pleasing finish.

FOOD PAIRING SUGGESTION:

The well-rounded palate, fruity sensation, and balanced acidity harmonize perfectly with white fish, raw full-bodied fish, and smoked fish such as salmon, tuna, and swordfish, as well as shellfish with texture such as abalone and calamari.