

EMILIANA
ORGANIC VINEYARDS

**ECO
BALANCE**

CHARDONNAY

VINTAGE: 2013

WINE OF CHILE



D.O: Casablanca Valley

VARIETY: 94% Chardonnay, 5% Sauvignon Blanc, 1% Marsanne.

AGEING: 3 months, 95% in stainless steel tanks and 5% in french oak.

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 DATE

Alcohol: 13.6° [% Vol, 20°C]

pH: 3.44

Total Acidity (H₂SO₄): 3.93 g/L

Residual Sugar: 3.75 g/L

TASTING NOTES:

A clear, bright pale yellow in color, with refreshing citrus aromas of grapefruit and lime that intermingle with subtle tropical fruit aromas, especially pineapple, and a touch of herbs. On the palate, it is a balanced, fresh and fruity wine, with velvety texture and a persistent, enjoyable finish.

FOOD PAIRING SUGGESTION:

Ideal for serving with fish and shellfish, cooked with creamy sauces or butter. Also it is perfect accompanying pasta with seafood sauces and as aperitif, served with different cheese and dried fruits.

CERTIFICATIONS:



Organic Agriculture Certified.
IMO, Switzerland.



Social Responsibility Certified.
IMO, Switzerland.

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Emiliana cares for the environment.
FSC Certified Paper.