

EMILIANA
ORGANIC VINEYARDS

**ECO
BALANCE**

VIOGNIER

VINTAGE: 2013

WINE OF CHILE



D.O: Casablanca Valley.

VARIETY: 100% Viognier.

AGEING: 4 months, 85% in stainless steel tanks and 15% 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 DATA

Alcohol: 14.5° (%Vol, 20°C)

pH: 3.40

Total Acidity (H₂SO₄): 4.20 g/L

Residual Sugar: 3.70 g/L

TASTING NOTES

Clean, transparent yellow in color with aromas of citrus fruits, peach and orange blossoms. The palate is lush, full, and persistent, with nicely balanced acidity and a pleasing finish.

FOOD PAIRING SUGGESTION

Due to its soft texture and its complex and concentrated flavours, this wine is ideal for serving with grilled escalopes with a tropical reduction, grilled fish such as Conger eel with a cream sauce and some desserts such as papayas with cream.

CERTIFICATIONS:



Organic Agriculture Certified.
IMO, Switzerland.



Social Responsibility Certified.
IMO, Switzerland.

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*Emiliana cares for the environment.
FSC Certified Paper.*