

**EMILIANA**  
ORGANIC VINEYARDS

**ECO  
BALANCE**

CABERNET SAUVIGNON

VINTAGE: 2013

WINE OF CHILE



**D.O:** Rapel Valley.

**VARIETY:** 87% Cabernet Sauvignon, 13% Merlot.

**AGEING:** 20% in French oak barrels, for 6 months.

**CLIMATE:**

Sub humid Mediterranean. It presents hot days and tempered nights. The nearby Cachapoal River abates summer temperatures by night.

**SOIL:**

Riverbed associated soils, deep alluvial clay loam. Clay provides water retention, which contributes to good grape ripening.

**WINE DATE**

**Alcohol:** 13.6° (% Vol, 20°C)

**pH:** 3.44

**Total Acidity (H<sub>2</sub>SO<sub>4</sub>):** 3.93 g/L

**Residual Sugar:** 3.75 g/L

**TASTING NOTES:**

Ruby red in color, with aromas of ripe strawberries, black currants, and a touch of chocolate on the nose. The fresh and juicy palate has good structure and sweet tannins leading to a smooth and persistent finish.

**FOOD PAIRING SUGGESTION:**

This wine is ideal with well-seasoned, strong-flavored dishes, such as pasta with Bolognese sauce, stuffed cannelloni, grilled beef, pork, or poultry. It also goes very nicely with ripe cheeses, salami, ham, and pastrami.

**CERTIFICATIONS:**



Organic Agriculture Certified.  
IMO, Switzerland.



Social Responsibility Certified.  
IMO, Switzerland.

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*Emiliana cares for the environment.  
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