

EMILIANA
ORGANIC VINEYARDS

**ECO
BALANCE**

PINOT NOIR

VINTAGE: 2013

WINE OF CHILE



D.O: Casablanca Valley.

VARIETY: 100% Pinot Noir.

AGEING: 6 months, 10% 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: 13.1° (%Vol, 20°C)

pH: 3.50

Total Acidity (H₂SO₄): 3.18 g/L

Residual Sugar: 3.96 g/L

TASTING NOTES

Light ruby-red in color, with aromas of fresh strawberries accompanied by subtle notes of spices and a touch of minerality. The medium-bodied palate is elegant, delicate, and fresh with ripe tannins and a long finish.

FOOD PAIRING SUGGESTION

Ideal with fish and shellfish prepared with creamy sauces or butter. It also pairs well with white meats such as chicken or turkey and as an aperitif with Serrano ham or Prosciutto. It is also perfect with sushi.

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Emiliana cares for the environment.
FSC Certified Paper.

CERTIFICATIONS:



Organic Agriculture Certified.
IMO, Switzerland.