



NATURA
Pinot Noir
Emiliana
Chile

Area of Production:

Central Valley, Chile.

Grape Variety:

100% Pinot Noir. 100% organically grown grapes.

Soil:

Alluvial, medium-high depth soil, uniform texture with good drainage, moderate permeability and high fertility.

Production Technique:

The organically grown grapes are hand picked the last week of March. After the crush, the must is transferred to temperature-controlled stainless steel tanks for a cold soak prior to fermentation. 10% of this wine is aged in French oak for 6 months and then blended in order to obtain a more complex character.

Characteristics:

Color: Bright ruby red.

Bouquet: Bursting with berry aromas, spice and cocoa.

Taste: Full of flavor with soft tannins, well balanced acidity and a fresh finish.

Alcohol Content: 14.1%.

Total Acidity: 3.14 g/l.

Ideal accompaniment with grilled or roasted poultry, full-flavored fish dishes and sushi.